

DEC 1 1 1923

Some Causes of Packers' Fuel Losses

Outlined in  
this issue

No. 23

THE

# NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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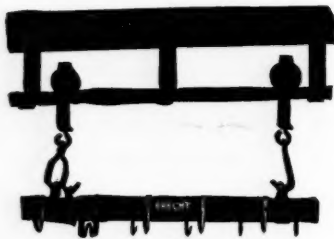
How to Grade Pork Trimmings for Sausage Making

Directions  
on page 30

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# THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

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No. 23.

## *Fuel Waste in the Packing House*

**Some of its Chief Causes and One of the Principal Remedies—The Importance of Insulation in Saving Both Heat and Cold Units**

Coal is the meat packer's biggest item of expense outside his raw material—livestock. Fuel waste is his biggest leak.

This fuel waste comes not only in careless firing in the power house, and careless use of fuel and steam throughout the plant.

Waste of steam in heating or cooking, waste of steam in pipe leaks or other poor mechanical equipment, failure to measure use of heat or use of cold in the packinghouse—all these are coal wastes.

First the packer must know where his losses are, and then he must learn how to avoid them.

### **Find Out Where Leaks Are.**

He cannot learn where they are unless he knows the conditions which cause them. He must study his equipment and measure his operations. On the latter point—temperature measurement and control in the packinghouse—THE NATIONAL PROVISIONER will shortly publish some very interesting information and illustrations.

Equipment conditions when studied will show where some big leaks are. Take insulation, for example.

When you say "insulation" to many packers, all they think of is refrigeration. That is only one side of it. Aside from the enormous heat waste in uncovered steam pipes in a packinghouse, there is another phase even more striking.

How many cooking and rendering vessels in a packinghouse are insulated? How much heat is wasted thereby?

### **What a Lard Kettle Wasted**

In the discussion by a packinghouse equipment expert which follows attention is called to the fact that one bare lard kettle, 16 ft. high and 6 ft. in diameter, will waste 25 tons of coal a year because it is not insulated. Insulation not only saves heat loss, but it reduces cooking time.

As for losses from uncovered steam lines, one 5-inch steam main carrying 150 lbs. of steam 100 feet wasted 1½ million

pounds of steam a year—equal to 90 tons of coal. Insulation would have saved 80 tons of this waste, and paid for itself in six months. After that the fuel saving was profit.

Fuel transformed into cold units and lost through improper refrigeration insulation is another chief cause of waste. In the following article an expert touches these points briefly and makes some suggestions concerning insulation.

## **Packinghouse Insulation**

**By D. C. Luse**

Packinghouse executives are watching with increasing anxiety their mounting fuel costs and rapidly dwindling coal piles. Meanwhile the "man on the firing line," as the discussion of packinghouse fuel costs in THE NATIONAL PROVISIONER has brought out, is bending every energy to create the most power with the least coal.

But in many plants there are hundreds of heat-leaks—radiation that is achieving

no purpose; steam that is not creating energy.

Coal piles are shrinking with alarming speed. Horsepower is being discounted.

And one important reason is that steam mains, cooking kettles and heating lines are not insulated at all, or are insulated improperly.

The simple fact is that insulation will check the dwindling of that coal pile.

Insulation will save a large proportion of the horsepower lost between boiler and engine.

Insulation on bare pipes brings a decided economy in saved fuel.

Insulation can be paid for out of the savings in actual dollars it accomplishes.

### **Loss by Radiation and Condensation.**

These are recognized facts, all of them. Insulation is no experiment. That is why railroads insulate the steam pipes which heat their cars; the locomotives which draw their trains; even the walls of the cars themselves.

There is little question but that a tremendous part of America's coal pile is wasted. For not only does an uncovered steam line waste heat by radiation, but it greatly increases condensation requiring the boilers to furnish more steam than would be necessary in a covered line.

### **Lard Rendering Losses.**

Here is an example: Insulation on lard rendering kettles reduces cooking time, saves steam, saves heat, saves coal.

In a lard rendering kettle a steam pressure of about 40 pounds is maintained for eight hours to render the fat. The heat in such a room, usually containing a number of kettles, is almost unbearable.

By the use of insulation a double saving is accomplished. Time consumed in cooking is reduced from one to one and a half hours, showing an enormous saving in steam consumption. Secondly, the heat loss during cooking is greatly reduced.

Figures show the heat loss from a bare kettle 16 feet high and 6 feet in diameter is equivalent to 25 tons of coal in a year of 300 eight-hour days. Insulation will cut this loss down to five or six tons—a big saving per kettle.

Another example is given in a recent technical publication, which refers to a power plant having an uncovered 5-inch

(Continued on page 44.)

## **Your Coal Pile?**

The packer knows where his biggest waste is—or if he doesn't, he is beginning to find out that it is in his coal pile.

Discussions on coal waste have appeared in the pages of THE NATIONAL PROVISIONER on several occasions, and some definite figures have been printed.

Here is an article by a packinghouse equipment expert which should have thoughtful consideration.

If you found you were losing 80 tons of coal a year through 100 feet of uncovered steam line, or 20 tons a year because one single lard tank was not insulated, you would be likely to sit up and take notice.



## International Stock Show Greatest Ever

The 1923 International Livestock Exposition, held at Chicago December 1-8, will go down in history as the best show in recent years. All parts of it, from the fat stock showing to the purebred exhibits and hay and grain show, were filled with outstanding entries. The attendance was very large and the interest was more general and more plainly manifest than at any show in years.

One of the most interesting features of the show is always the champion steer showing. There were an unusual number of entries this year, both from colleges and breeders, and William Reid, the English judge and old-time butcher, had his hands full in making his choice for grand champion fat steer. He finally chose Broadus White Sox, a senior yearling purebred Angus shown by A. A. Armstrong of Camargo, Ill. The reserve championship was awarded to a purebred Shorthorn, shown by Purdue University, Lafayette, Ind.

The champion steer weighed 1,470 pounds, and, contrary to the usual custom, was not sold until Saturday.

In hogs the grand champion barrow pen was that of the University of Minnesota, a pen of 350-450 pound Berkshires, while Iowa State College won the single grand championship on a 450-550 pound Chester White. It was the general consensus that this year's show of barrow hogs was one of the largest and best ever seen at the International.

### Baltimore Buys Prize Cattle.

Precedent was shattered in the wether show, when a lamb was awarded the grand championship. He was a crossbred, sired by a Southdown ram and out of a purebred Shropshire ewe, and was shown by the University of California.

The carlot fat cattle show was dominated, as usual, by Angus. E. P. Hall of Mechanicsburg, Ill., having the champion two-year-old load on 15 head of 1,300-lb. Angus. The grand championship, a feature of former years, was eliminated.

The yearling champion load of cattle was sold Thursday to Haas & Fox, Baltimore, Md., at 21½¢. They were Angus. The champion two-year-old load was purchased for 18¢ by the Harvey Dining Car System. John Clay & Son did the selling.

### Department of Agriculture Exhibit.

One of the most attractive exhibits was that of the U. S. Department of Agriculture. It was somewhat on the order of the splendid display at last year's show, only it was more comprehensive.

Two bureaus of the Department of Agriculture co-operated very closely in putting on this exhibit. W. C. Davis, from the Bureau of Agricultural Economics, and K. F. Warner, of the Bureau of Animal Industry, were in charge of the exhibits, which were crowded with interested sightseers from morning till night.

A group of live steers of the four market grades, choice, good, medium and common, were on hand. Across the aisle from them were displays of wholesale and retail cuts of beef in glass showcases, showing grades of beef corresponding with the grades of steers. The meat was supplied by Armour's Livestock Bureau, while the University of Illinois furnished the steers.

A placard above each steer showed its weight, and above each one was shown the average price per cwt. on the Chicago market November 26 to 30, 1923, for steers of its grade. Above each grade of beef was a sign describing the finish, quality and conformation of that grade of meat.

### Hog Type Exhibits.

The University of Illinois co-operated

with the U. S. Department of Agriculture in putting on an exhibition of the different types of hogs with which the university has been experimenting during the past year or so. The exhibit was somewhat like that of the steers in that actual specimens of the various types were shown, together with wholesale cuts of pork from these types. The hog types with which the university has been working are the very rangy, rangy, intermediate, chuffy and very chuffy.

It is interesting to note that in grading the hogs packer buyers placed the highest price on the chuffy type. Experiments at the university have shown that the intermediate type was best, followed closely by the chuffy. These results were fully detailed and illustrated in a recent issue of the National Provisioner.

Another interesting feature of the exhibit was one on "Save Young Animals." The heavy cost to the American producer each year through losses of his young stock which could be largely stopped were pointed out. The chief causes of these losses were given as disease, predatory animals, storms, poor management, poor equipment, etc.

In another exhibit the "Better Sires-Better Stock" campaign and the work of the department on better feeding of livestock were features, showing some of the excellent results that have been accomplished.

Secretary Wallace, Assistant Secretary Gore and a number of chiefs of bureaus of the department broadcasted speeches from Washington on certain days, which were picked up and transmitted by means of "loud speakers" to the crowds looking at the exhibits.

### Exhibit of Institute.

The Institute of American Meat Packers had a most interesting exhibit, which at first appeared to be the picture of a good-sized steer. By means of lights behind it, however, the location of the different cuts of beef on the carcass was shown. The very small percentage of the carcass which produces the high-priced

cuts was demonstrated, and the less popular and slower-selling cuts were then located. "Use the less-known cuts of beef, such as the rump, round, flank, plate, chuck and shanks," said a sign.

### Bruised Livestock Exhibit.

Near the Government exhibit was the exhibit of the Western Weighing and Inspection Bureau, in charge of Dr. W. J. Embree. This exhibit pointed out by means of samples of meat, pictures and moving pictures the huge losses which result from bruising livestock. Several types of canvas flapjacks which will drive animals without bruising them were shown, as well as some of the prod poles which cause so much damage.

As last year, Edward N. Wentworth, of Armour's Livestock Bureau, was in charge of the main ring in the amphitheatre where cattle and horses are judged. Also, as last year, every one but the judges and exhibitors was barred from the ring, which increased the magnitude of Mr. Wentworth's task, as the usual hundreds clamored for admission.

### Many Boys and Girls at Show.

More than 1,600 boys and girls from the junior clubs of the country were at the show, and found that a new headquarters building had been erected for them. The state judging team from Nebraska was first in the junior judging contest, closely followed by Oklahoma and California.

On Tuesday the youngsters were escorted through Wilson, Swift and Armour plants. Swift and Armour entertained the children at lunch. In the evening they were entertained at dinner by Mr. Wilson at his plant. Other days were filled with sightseeing and tours.

The Hay and Grain Show, which has been conducted by the Chicago Board of Trade in connection with the International for several years, was bigger and better than ever. The show has been somewhat rearranged as to location of the various exhibits, and was very interesting.

Secretary-manager B. H. Heide of the International was in fine spirits over the show, and expressed himself gratified at the smooth way in which the whole thing went off.

## Future Meat Producers See the Sights

One of the striking features of the International Livestock Exposition was the presence of a record-breaking number of members of the Boys and Girls' Agricultural Clubs of the country. Prize winners in the club competitions received a prize in the shape of a trip to the Chicago show, and where a few years ago but a handful came, this year the number reached more than 1,600.

They came from all the middle and western and southern states, and they did not miss a valuable point during their stay. Secretary G. L. Noble of the National Committee on Boys and Girls' Club Work was a perfect chaperon, and the officers and members of his committee worked as hard as he did.

A long program of sightseeing and entertainment had a fitting climax on Tuesday evening in the annual dinner given to these boys and girls by President Thomas E. Wilson of Wilson & Company. Six years ago Mr. Wilson entertained eleven boys and girls. On Tuesday evening 1,600 of them dined with him at the Wilson plant and later enjoyed a program of entertainment in the plant auditorium.

The addresses by Mr. Wilson and by

Assistant Secretary Howard M. Gore of the U. S. Department of Agriculture were broadcasted over the radio, and heard in all parts of the country, along with the cheering of the youngsters which greeted the speakers. Dr. R. F. Eagle presided at the festivities, and introduced Mr. Wilson, who said:

### Mr. Wilson's Remarks.

On behalf of Wilson & Company I am indeed pleased to welcome you to the sixth annual "Thomas E. Wilson Day," in which our company has had both the privilege and pleasure of acting as host to the state champions of the boys' and girls' agricultural clubs of the United States.

It is just six years ago since the total number visiting International and Wilson & Company represented a mere handful of state champions. I remember very distinctly that during that year and a few years following that I said to the boys and girls while guests of Wilson & Company, "I hope some day to see the number of state champions in attendance at the International show reach at least 1,000 in number."

I knew that many thought this was setting the mark rather high, but the faith and possibilities of this good work of many of your club leaders and those of us who are deeply interested, and who were present when that statement was made,

(Continued on page 46.)



## Plan to Promote Bacon Type Hog

Production of a bacon hog suitable for the select British trade was discussed at a meeting held in the Live Stock Record Building at the Union Stock Yards, Chicago, Tuesday evening, December 4.

Charles J. Brand, of the U. S. Department of Agriculture, presided, and W. V. Jamieson and J. E. Wrenn represented the Department of Commerce. The Institute of American Meat Packers, individual packers, producers and state agricultural colleges also were represented.

President Charles E. Herrick of the Institute was unable to be present, but sent an address welcoming those interested in this work and pointing out the desirability of producing the right kind of hog for this high-priced trade. Mr. Herrick also sent as an object lesson a printed circular recently distributed in London, boosting Danish bacon and deprecating the American product by inference.

### Plan to Grade Hogs.

Mr. Brand read correspondence between Secretary Wallace and President Fred T. Fuller of the Iowa Packing Company, in which a working basis was outlined, founded on the plan agreed upon at a conference held in Washington, September 23, 1923. This conference was of a committee appointed by the Department of Commerce and headed by President Herrick of the Institute of American Packers, with representatives of the American Farm Bureau Federation, called to consider measures to recapture the portion of the British bacon trade which this country was rapidly losing.

The outline of a plan was presented by which the production of this specialized bacon hog would be encouraged in very limited areas, where hard grains and dairy by-products are plentiful. These hogs would be graded at the markets by an official grader, and it was proposed that packers guarantee a premium over a preliminary period of production, the payment of this premium to terminate at a specified time by agreement.

The plan was to station official graders at only a few of the markets, where the hogs from the specialized sections were marketed, and market quotations on this grade of hogs would be included by the government in its daily hog market reports.

All bacon for export to the British trade would be produced under a master brand, the individual packing companies each maintaining a sub-brand.

### Packers Do Not Agree.

Packer representatives were not in entire agreement on the project as a whole, and there was uniform objection on their part to the payment of stated premiums, as they felt that the demands of the market would automatically take care of the premium.

F. R. Burrows of Swift & Company presented the views of packers who do not believe this bacon hog promotion plan to be practical. He called attention to the very small proportion of American bacon production exported, and to the fact that the butcher type hog rather than the bacon type is in demand here and is more profitable to the hog producer generally. He also referred to the prejudices of the British consumer and the difficulty in overcoming them, and he did not believe

the result to be gained was worth the effort.

It was finally agreed that a committee would be appointed to outline specifications for this bacon type of hog, including a packer to be designated by the Institute, a government representative, a representative from the States in which this specialized production is to be promoted, and a producer.

It was the sense of the meeting that as soon as funds were available a committee representing the various interests should visit Smithfield Market, London, also the hog-producing sections of Denmark, Ireland and possibly Sweden, to study the trade and the production of the right type of hogs for this trade.

Active promotion of the whole project was left in the hands of Charles J. Brand, of the U. S. Department of Agriculture.

### Need for a Bacon Hog.

Mr. Herrick's statement was as follows: "The production of sufficient bacon type hogs in the United States to take care of the English demand really is a matter of considerable importance. This is apparent to every one who knows that Danish bacon, produced and processed especially for the British trade, is bringing at this time in the English market about twenty shillings more per hundred-weight than American bacon, and that at times during recent months the Danish product has brought in excess of forty shillings more than ours.

### Why They Buy Danish Bacon.

"It seems strange that the English people, two million of whom are out of work and living on doles from the government, and many others of whom have felt the pinch of poverty, will continue to pay so much more for Danish bacon than American.

"That they are willing to do so apparently is due to the fact that the Danes breed and feed their hogs to conform with the tastes and demands of the British consumer, and are able, from their geographical proximity, to supply goods of the mildest possible cure. Practically all of Denmark's bacon is marketed in England.

"The Danes, having one market to produce bacon for, where the Americans have many, have been able to specialize in

breeding a hog that will bring the highest price on that market. They have developed, on a ration including skimmed milk, barley, and roots, a leaner pig than a selected American pig of similar weight and with firmer fat than is produced by a corn ration with little protein feeds added.

"Moreover, the Danish government maintains an export inspection service to pass on the quality of all goods exported, and takes special pains to see that no stale or inferior goods are delivered on the British markets. Experts have been stationed in England to see that Danish goods will not accumulate and deteriorate there.

### Cater to the Demand.

"Danish co-operative marketings societies have gone so far as to send out bulletins to the producers, stating that they would accept for shipment that month only hogs of a certain weight, say from 140 to 180 pounds, and that producers who had hogs above or below the extremes specified would have to slaughter their hogs at home. In this way, they can supply the British market, watching the demand and catering to it.

"Proximity to the English market is another advantage that the Danes enjoy. The Danish pork arrives on the London market the day after it leaves the packing house. Bacon from America is in transit from two to three weeks. As bacon is perishable and must arrive on the market in good condition, the advantage of nearness to the market is apparent.

### "American Bacon Good As Any."

"So far as the cure and other elements of the processing are concerned, American bacon is as good as any other, if not better. American packers have studied the English taste and have developed mild cures which have evoked favorable comment, but which, on account of the much longer journey, still cannot be as mild as the cure of the Danish product.

"It is true, however, that war experiences lowered the reputation of our product. War supplies prepared in America with a relatively mild cure for immediate consumption were held for two years before release by the British Ministry of Food. In many cases also, these goods were exposed to open wharfs without protection from sun, rain, or cold. The loose salt in which the sides were packed for shipment had plenty of time in which to permeate the boxed cuts before their sale to the British public.

"The deterioration of the bacon was no fault of the cure, but resulted from the careless handling which continued for a long time after the meat should have been marketed and consumed. Thus, American bacon got a bad name which has been a very discouraging factor since the war in our trade with England. It has been such a handicap, in fact, that I do not know but that we shall have to engage in an extensive publicity campaign to establish American bacon to the place in the English market which its quality deserves.

### Small Amount Sold Abroad.

"Over a period of years, only about 4½ per cent. of the total American pork production has been sold on the British market, and only part of this has been bacon. The domestic market and the Continental demand has taken care of the remaining 95½ per cent. of our production. In addition, we must consider that the bacon type has not proved adaptable to corn belt agriculture.

"There are, however, certain sections of the country where dairying and small grain production predominate, as in Minnesota, Wisconsin, New York, and other sections, that seem well suited to the production of bacon hogs. We believe it is sound agricultural practice to encourage the growing of bacon hogs in such areas. Overproduction should be guarded against, as low prices would result from an oversupply of meat on the English market.

(Continued on page 43.)



CHARLES E. HERRICK.  
President Institute of American Meat Packers.

## Now Death Takes Young Gustav Bischoff

One of the saddest events to be recorded in recent packinghouse history is the death of Gustav Bischoff, Jr., of St. Louis, Mo., head of the St. Louis Independent Packing Company, and one of the ablest and at the same time best-loved packinghouse executives in the industry.

"Gussie" Bischoff, as he was affectionately known by packers and meat men everywhere, outlived his father, the senior Gustav Bischoff, hardly three months. The founder and head of the big St. Louis concern died on August 29, and his son and namesake passed away on November 30.

Death came as the result of a sudden illness, necessitating an operation from which his strength did not permit him to rally. It is the belief of many of his friends that he sacrificed himself on the altar of duty. He gave all he had to his business—perhaps that was the reason for the remarkable success of his company, which although a so-called small packing concern, at times rivaled and excelled the largest packers in killing operations.

### Rose to the Top.

He was brought up in the business, beginning as a butcher boy under his father, and rising to the top. For some years past the chief executive responsibilities of his big organization had rested on his shoulders. His record in passing through and out of the period of readjustment following the war was a particular feather in his cap as a packinghouse executive.

Although a shrewd, keen business man and a thoroughly posted packinghouse operator, his was a lovable character that endeared him to all with whom he came in contact. His modesty was proverbial, and although he was called on constantly for service and advice in industry matters, and was for several years a vice president in the Institute of American Meat Packers, he always kept in the background and out of the limelight.

Gustav Bischoff, Jr., was born at St. Louis, August 22, 1877, and attended the

St. Louis public schools and Toensfeldt's Academy in St. Louis.

At the age of twenty-six, while his father, Gustav Bischoff, Sr., was abroad, he purchased during September, 1903, the Charles Heil plant, a small local pork house. This was the beginning of the present St. Louis Independent Packing Company. It was incorporated as Independent Packing Company, later changed



GUSTAV BISCHOFF, JR.

to the St. Louis Independent Packing Company. The first cattle and hogs were killed under his supervision in the new plant during November, 1905. At the beginning, and for a long time, Gustav Bischoff, Jr., attended to the pork end of business, and his father to the beef.

Gustav Bischoff, Jr., was continuously from the commencing of business the general manager, and at his father's death assumed office as president. He served as vice-president of the Institute of American Meat Packers during 1921 and 1922, and director for many years. He was also a

director of the Whitehall Sewer Pipe and Stoneware Company and Manchester Bank. He was a member of the Sunser Hill Country Club, Canteen Hunting and Fishing Association.

The funeral services were held from his beautiful St. Louis home on Monday, December 3, and were attended by an outpouring from his own city and representatives from all parts of the country. The active pallbearers were his personal friends. The honorary bearers' list included his own business associates and such St. Louis packers as Fred Krey, Frank Hunter, George Heil, Henry Sartorius, Emil Sieloff, John H. Belz, Samuel Gordon and several leading St. Louis bankers, as well as G. V. Brecht, F. V. Brecht, Charles V. Brecht and others.

Among those from out of town were W. B. Cassell, Baltimore; David Feldenheimer, New York; James Murphy, Omaha; Robert Burrows, John W. Hall, A. C. Davidson of Chicago, and E. C. Merritt of Indianapolis.

Mr. Bischoff leaves a wife, two sons and a daughter, besides his mother, two sisters and a brother, Alex Bischoff, associated with him in the packing enterprise.

### Testimonials of Regard.

The feeling for this departed friend is indicated in the following expressions which have come to THE NATIONAL PROVISIONER from leaders in the trade with whom he was most closely associated.

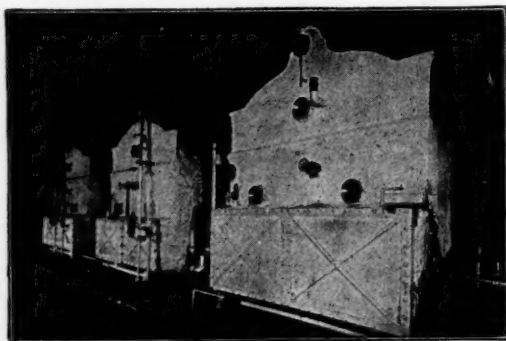
Mr. Bischoff's company was a member of the American Provision Export Corporation, and he was most active in its affairs. General Manager E. C. Merritt of the Indianapolis Abattoir Company, who is president of the export corporation and was a friend and close associate for 25 years, writes to THE NATIONAL PROVISIONER as follows:

### He Was a Big Man.

"Losing a friend like Gus Bischoff is a hard thing to bear, but the sorrow in the hearts of his intimate friends is softened and relieved by thoughts of the value of the man to every angle of life he touched.

"Walking about the big institution of which he was chief, where he knew his associates intimately; at home with his loving family about him; out over his beautiful home grounds and gardens, talking of his love for nature and her wonders; mixing with the trade and other men in the industry—everywhere, anywhere,

(Continued on page 52.)



## Turning Waste Into Profit

In many packing plants, both large and small, Swenson Evaporators are turning waste into profit by recovering the fertilizer contained in tankwater.

A Swenson Unit, operated by exhaust steam, soon pays for itself in fertilizer saved. *Send for Bulletin E-122*

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Meat Packers and the American  
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## The Meat Situation

In view of the very heavy hog runs of  
the past few weeks, and the apparently  
large number of hogs still in the country,  
comment on the situation in the provision  
trade is particularly pertinent just at this  
time.

There is no apparent accumulation of  
sweet pickle hams, dry salt bellies and  
picnics, but only a comfortable working  
stock. Fat backs were offered more freely  
during the week, certain packers showing  
some anxiety to keep selling, even under  
the list.

The fat backs entering into these trans-  
actions, however, are all of shipping age,  
there being no accumulation of fully cured  
product, due to the fact that large quan-  
tities have been booked for shipment sev-  
eral months in advance. Packers having  
foreign representatives continue to sell di-  
rect at much better than list prices, as  
there is good demand from the continent  
for this product.

Fairly large stocks of frozen bellies,  
reaching back as far as March, are still  
on hand. Doubtless much of this stock  
is of better quality than that being pro-  
duced up to the present week.

The fresh pork market is in rather de-  
moralized condition. The break started  
near the end of October, and the decline  
has been steady ever since. Loins are sel-  
ling ridiculously low, and demand is only  
moderate. The combination of mild  
weather, heavy hog runs and the large  
marketings of poultry at this season of  
the year are having a very depressing in-  
fluence. Unless cold weather sets in little  
improvement can be expected in the fresh  
loin and other fresh pork cuts markets.

The lard market has been very active  
and decidedly stronger, with an upward  
trend in price toward the end of the cur-  
rent week. Tremendous volumes of lard  
are moving into both the domestic and  
foreign trade. Many packers sold lard  
lower, feeling that there was likely to be  
a surplus because of the great number of  
hogs coming to market and still to come.  
However, in spite of the heavy hog mar-  
ketings the lard surplus has not devel-  
oped, and some packers may find them-  
selves very short.

The volume and prices of bacon have  
been relatively good, although trading is  
not sufficient to take care of the stocks.  
The feeling regarding bellies is optimistic  
and speculative interests seem to regard  
seedless bellies as good property.

## Cattle Liquidation Causes

Some interesting figures recently given  
out by the U. S. Department of Agricul-  
ture relate to the marketing of a larger  
percentage of cows and heifers this year  
than in the same period last year. The  
condition is not local, but extends over all  
parts of the country.

An analysis of this situation is of inter-  
est to packers generally, as a decided  
tendency toward either increase or de-  
crease in the supply of any one class of  
livestock is of fundamental importance to  
the industry.

There are doubtless three reasons why  
more "she" stock is being marketed this  
year. The first of these is the very de-  
termined move on the part of owners of  
both dairy and beef cattle to stamp out  
tuberculosis.

While this movement has been on foot  
for some years, it has probably been more  
active this year than at any previous time.  
The reactors—and there are many of them  
—are sent to the block for such use as is  
possible after they have been subjected  
to inspection. This is a material factor in  
increasing the percentage of cows slaugh-  
tered, particularly in the districts devoted  
largely to dairying.

The enormous increase in the dairy  
business in the past five or six years  
makes dairy cows furnish another reason  
for the increased slaughter of females.  
Cow testing is very generally practiced,  
and the "boarders" are no longer kept for  
ornaments on the farms, but are made to  
furnish steaks or sausage meat, as the  
case may be. As the dairy business grows,  
more worn-out dairy cows come to market  
each year, thus naturally increasing the  
percentage of females slaughtered.

The third reason relates to the liquida-  
tion on the ranges. It is reported that  
from 5 to 10 per cent more "she" stock  
was marketed from the ranges this year  
than last. A considerable portion of these  
apparently came from the Southwest, par-  
ticularly Texas and Oklahoma. The effort  
of the cow men to retrench some of their  
post-war losses and the rather more at-  
tractive price for grass cattle this year  
than for several years past, doubtless ac-  
count in large measure for the marketings  
of these cows and heifers.

This marketing of females at the cen-  
tral points is probably offset in a measure  
by the number of feeders that went direct  
from the range to the feed lots and whic'  
did not pass through the central markets.  
More and more range men are coming to  
realize that their cattle must have corn  
before they are marketed.

As packers well know, it is becoming  
increasingly difficult each year to market  
grass beef, and if the range man can so  
grade up his stock that his calves will be  
ready for the feed lots, either as yearlings  
or long yearlings, rather than ready for  
market as two and three-year-old grass  
cattle, many problems of beef production  
on the range and of beef sales in the cen-  
ters of consumption will be solved for  
both producer and packer.

The cattle population of the country is  
in reasonably satisfactory condition, and  
as long as present price ratios maintain,  
material liquidation is not likely.



# PRACTICAL POINTS FOR THE TRADE

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## Grading Pork Trimmings

One of the chief troubles with sausage is improper grading or handling of the pork trimmings which are used in sausage making.

Sausage-makers wonder why their product comes out in poor condition, or is returned as not what it should be. Investigation will show not only carelessness or ignorance in curing or handling the trimmings, but also improper grading of the sausage materials.

Pork trimmings should be properly graded, and there are many details in the handling which should be carefully noted and strictly insisted upon. Instructions should be properly given; then see that they are carried out.

Here are some important points:

### Grading the Trimmings.

It is highly important that all pork trimmings be graded immediately after cutting. The trimmings must be kept under refrigeration at all times until retrimmed, and every precaution must be used to guard against water coming in contact with the trimmings, as water has a strong tendency to sour the meat.

In regard to the percentage of fat left on regular fat back trimmings, this is to be determined according to the valuation of fat in lard tanks.

**Grades.**—Pork trimmings should be graded as follows:

Regular trimmings, not to exceed 45% fat.

85% lean trimmings, not to exceed 15% fat.

95% lean trimmings, not to exceed 5% fat.

It is very important that all bone, gristle and blood clots be removed from the lean trimmings when retrimming.

**High-grade Trimmings.**—The 95% lean is a high-grade trimming and may be produced from face and cushion hams, blade bones or green picnics. But great care must be used in the selection. Do not include small particles of lean meat in the 95% lean trimmings, as they must be composed of large, lean pieces.

When there is a surplus of regular trimmings, they may be retrimmed into 85% lean trimmings. And if not disposed of fresh they may be either frozen or put into cure, as desired.

**Do Not Accumulate.**—The 95% lean pork trimmings and the regular pork trimmings may be handled in the same manner, but it is advisable at all times to dispose of the pork trimmings in the fresh or cured state, either through the sausage room or outside sales. This is for the reason that frozen pork trimmings are hard to move, and are usually sold at a considerably lower price than the fresh product.

**Neck Bone Trimmings.**—Neck bone trimmings may be included with the 85% lean pork trimmings, providing there is a very close inspection for blood clots and bones. And there must also be a very

close inspection on trimmings from neck fat with regard to blood clots.

This is a matter that should receive very close attention, as to what disposition is to be made of the production of trimmings. If it is found necessary to freeze, it is important that the trimmings be handled promptly, trimmed, packed and put in the freezer in fresh condition, in order to have frozen trimmings suitable for sausage room use when coming out of the freezer.

### Trouble With Frozen Trimmings.

Many concerns have learned their lesson regarding the freezing of pork trimmings. In days gone by they would attempt to dispose of their stock of pork trimmings, and in the course of two or three days, after the pork trimmings had been held in barrels in ordinary cooler temperatures, the trimmings would then be packed and delivered to the freezer.

The result was that the trimmings would give off a strong odor coming out of the freezer, whereas if the trimmings had been handled as if they were going to a critical buyer when going to the freezer, there would not be so much prejudice on the part of the buyers against frozen pork trimmings.

**Packing Trimmings.**—Pork trimmings may be packed in 50 lb. and 100 lb. boxes, or better still, in half barrels, lined with cheese cloth. The half-barrels, when headed up, are an air-tight package, and when frozen they may be shipped in the barrel, or removed from the barrel and shipped in half-barrel molds.

## Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER'S trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

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## Filling Lard Packages

[The following description of the various methods of filling lard packages was prepared for members of the Institute of American Meat Packers under the direction of the Committee on Practical Research.]

### Filling of Hot Lard.

A relatively small percentage of lard is filled hot into packages, and being in a liquid state this lard can be accurately filled by means of liquid measure, the temperature being the only thing to be taken into consideration. Ordinary automatic measuring machines, such as are used for measuring definite weights of beverages, oils, and other liquids may be used; however, with the disadvantage that it is very difficult to keep the machines free of cold lard after filling operations are completed.

About the most simple and practical method of filling hot lard into packages is to have the containers made up to hold exactly the weight of lard desired, at the temperature at which the lard is to be filled. The packages should be placed conveniently for filling, on trucks or tables, and filled by means of a flexible steel hose with a filling cock attached. Lard thus filled, unless it is desired for shipment in a "grainy" state, should be cooled at as low a temperature as possible in order to avoid the inevitable separation between the oil and stearine existing in the case of the slow cooling of fats.

A warning which should be given to those filling hot lard into tins is to avoid the use of cans having a soldered inner seam. One packer has proven by repeated practical tests that rancidity starts in such cans immediately around the solder on the seams, and spreads in gradually widening circles through the body of the lard.

### Filling Lard in Cartons.

With the increasing popularity of the distribution of lard in one-pound cartons, the desirability of the filling of chilled "smooth" pure lard into packages automatically has increased greatly.

The first automatic machine to gain wide use in meat packing establishments was the simple lard carton filling machine. When using this machine the carton is placed under the filling spout by the operator. The lard is pumped to the machine in the regular way by means of a steam or rotary pump, discharging into cylinders or filling chambers, and as the pistons are raised, the lard is filled into cylinders. The pistons are then reversed by air pressure, and the contents discharged into cartons.

Considerable speed may be attained in using this machine, and a very good degree of accuracy with careful operation. The feed to and discharge from the machine is not automatic, and an operator to control the filling is necessary. The cost of the machine is reasonable and many of them are in use.

### Automatic Machines for Larger Packages.

Many automatic machines were used for liquids of all kinds, notably beer, and some

have been developed for heavy or viscous fluids. One of these machines, electrically-operated, has been in successful operation at the plant of one of the largest manufacturers of lard substitute for nine years, and they report great success in its operation. We do not happen to know of any manufacturers of pure lard who are using it, and cannot anticipate its possible success.

This machine consists of an open bowl on top, into which the chilled lard is discharged. It is operated electrically, rotating and drawing the lard down into a lard receiving chamber, from which it is automatically forced as the machine rotates, and is discharged into packages. This may be regulated to discharge any weight, up to eight pounds.

Another form of filling device is a gear-driven machine operated by means of a motor, similar to the machine described above, except that it is operated by means of a pump which discharges into a filling chamber instead of an open bowl. The feed to and from the filling stations is automatic, being endless.

Many of these latter machines are in successful operation at meat packing establishments for pure lard, and several of them are used by lard substitute manufacturers with considerable success. A small-size machine is used for filling lard into cartons, and a larger machine is used for filling into cans. The amount which is allowed to be discharged into the cans is regulated by the size of the filling chamber which can be reduced or enlarged at the option of the operator. Very accurate weights can be secured by using either of these two machines.

A simple and effective filling device used in several plants for both pure lard and lard substitute is an electrical cutoff, whereby the descending beam forms an electrical contact which closes the filling valve, a conveyor is usually used to feed the cans to and from the filling scales. These machines are said to give very accurate weights.

#### An Entirely Automatic Machine.

The latest machine to be introduced to the meat packing industry is built in four sizes, to accommodate the various packages used. The carton-filling machine is entirely automatic, the cartons being conveyed to and from the filling spouts by means of an endless conveyor.

The lard is forced into the measuring cylinder by means of a steam or rotary pump. In entering the cylinder the lard forces the piston across, discharging the lard already in the opposite end of the filling chamber through the filling nozzle.

The piston reverses the valves, the lard then flowing in to the empty side and discharging the lard in the other side through the other filling nozzle. The suction cutoff, adjacent to the nozzle, prevents any drip after the lard is discharged. The travel of the cartons on the conveyor is actuated by the travel of the piston, being dependent entirely upon the flow of the lard, so that if the discharge of the lard stops, the whole mechanism automatically stops. No air or motor is used in operating this machine.

The larger machines are set for the various weights of lard desired by means of a wheel. The lard enters the measuring chamber from either end. Air operates the valve mechanism and the conveyor table, which conveys the packages to and from the filling spout. The operation of the valve discharges the lard into packages.

These machines possess an extremely high degree of accuracy. They are simple and positive in design and operation, and a remarkable degree of speed can be attained in using them.

#### Labor Costs and Short Weights.

It must be obvious that these automatic machines will make a very considerable reduction in the labor cost of operation. This will be dependent entirely upon the volume of product filled into packages. The higher the volume the greater the saving.

But the real important service of one of these machines is in the accuracy of weights. The filling is not absolutely fool proof, and check weighing should be carefully adhered to, and the machine regulated whenever necessary, but with the machine last described, an accuracy to one-fifth of one per cent is easily maintained, according to the report of member companies using these machines. In other words, the accuracy is almost absolute.

This removes the very uncertain personal element to a very large extent, and means freedom from complaints on short weight from customers, leading to trouble with the authorities, and removes a very considerable loss in over weight as it is not infrequent for the packer to be very sure of not giving short weights, thereby giving over weight in almost every package. These over weights, when multiplied by thousands of packages, run into a great deal of money.

It is recommended that packers having a sufficient volume of pure lard or shortening filled into packages smaller than tierces should investigate these machines carefully.

## Dry Curing Bacon Methods

Dry curing is the method used today for fancy brand bacon, and in the best practice the curing is done in boxes.

A curer in the Middle West has heard of some packers dry-curing in stacks instead of boxes, and writes:

Editor The National Provisioner:

Some of our competitors are dry-curing bacon, not in boxes, but in stacks. Would appreciate your giving us a formula for handling this meat, proportion of salt, sugar and saltpetre, and how much additional shrinkage they have on their product when they handle this way over the pickle cure. In fact, we would appreciate full advice in regard to this.

Bellies are sometimes cured in stacks on the floor, but in order to get results it is advisable to build a wall around the bellies with other meats, so as to exclude the air as much as possible. Unless curing meats in large volumes, this would not pay.

Another way would be to cover the bellies with a tarpaulin, but in this case you would not get the desired results.

Curing boxes are strongly recommended for fancy bacon, as meats cured in this manner show a bright attractive color coming out of the smoke house, whereas bellies cured in stacks on the floor are very apt to show a dull gray color. The aggressive packer of today, who wishes to specialize in fancy brand bacon, uses the curing boxes.

Following is a formula for curing fancy bacon, per 100 lbs. green bellies: 3 lbs. salt; 1 lb. 12 oz. granulated sugar; 4 oz. saltpetre, or double-refined nitrate of soda.

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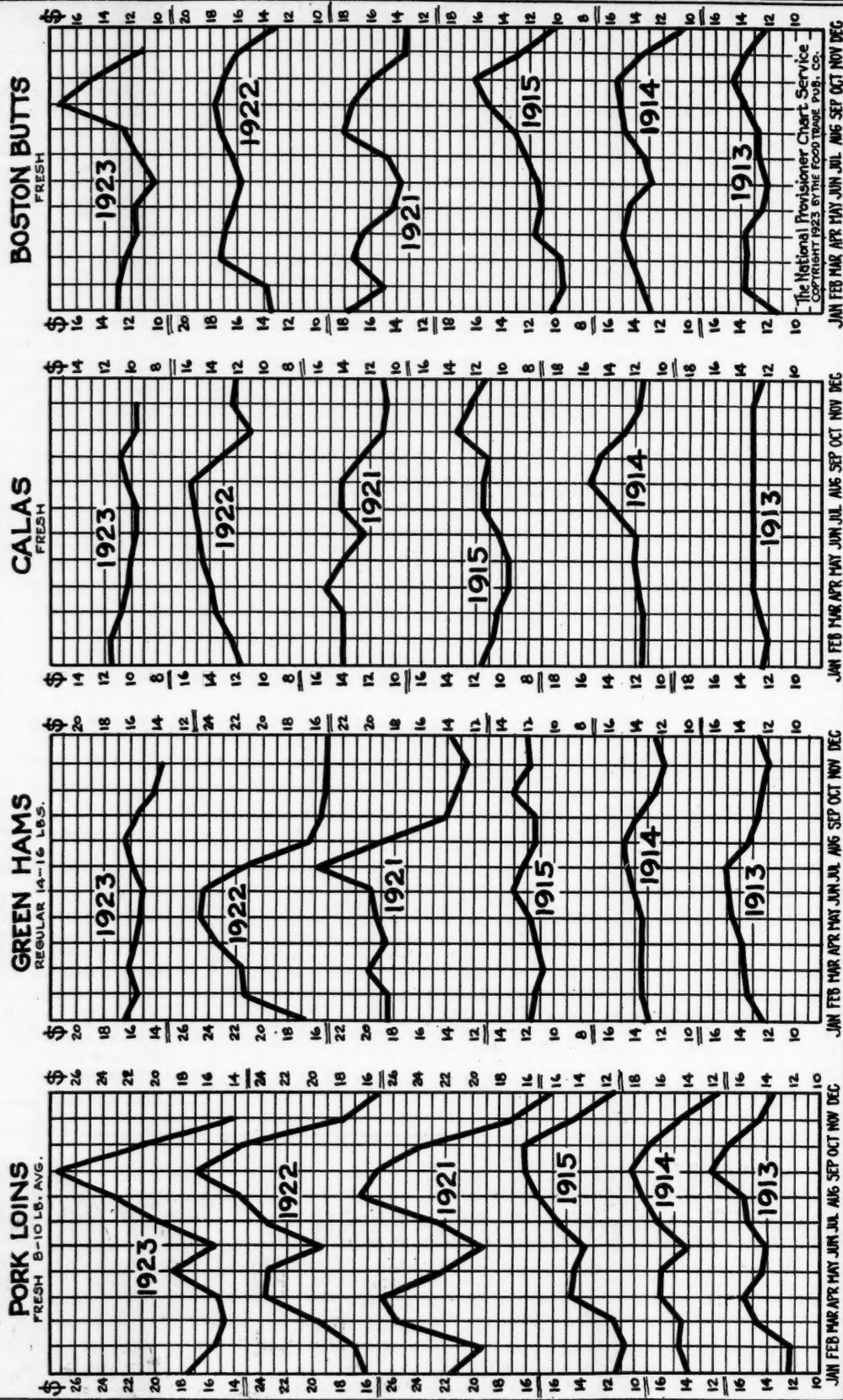
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# Seasonal Trend in Prices of Fresh Pork Products Wholesale at Chicago



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows prices of fresh pork products for the past three years, with comparisons. The November prices are average for the month, so do not show much of the drop which occurred in the last few weeks.



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### Livestock Receipts Large—Packing Active—Distribution Continues Good—Prices Better.

The developments the past week have shown some hardening in product and hog prices. The improvement has not been pronounced, but there has been an encouraging tendency in the market helped in part by the monthly stock statements, and also helped by some increase in confidence that there would be a lessened pressure of livestock from the country. This was due to the heavy marketing already seen, and also due, in part, to the evidence that the low prices and the holding propaganda will restrict the marketing to a moderate extent.

The movement figures for the week at the seven leading points showed a decrease of 45,000, in the live hog receipts, but an increase of 132,000 over last year. Cattle and sheep receipts were not only less than the preceding week but less than last year. Any falling off in the movement of cattle and sheep will naturally be a factor in the hog situation and in the demand for hog products.

#### Cattle Prices Advance.

As a result of last week's movement the market for cattle advanced 50c a hundred, sheep 25c, and lambs 50c. The price of cattle is now higher than any corresponding week since 1920, and higher than any corresponding week in the years immediately preceding the war.

Sheep are higher than any corresponding week since 1919, and also higher than any corresponding week prior to 1916. The prevailing prices for lambs excepting 1921 were higher than any year since 1919. Compared with preceding years the prices for livestock other than hogs is on a very favorable basis.

The federal report of hog slaughtering under Government inspection for October and for ten months ending October makes a most interesting showing of the huge movement of hogs this year compared with last year. There was also an increase in the slaughter of all other livestock. The comparative figures for October and for the ten months follow:

	This year.	Last year.
October	4,327,951	3,331,587
Swine	952,795	883,949
Cattle	416,388	382,837
Calves	1,046,239	981,232
Sheep		
Ten months.		
Swine	42,089,271	33,594,187
Cattle	7,560,648	7,039,658
Calves	3,806,715	3,525,212
Sheep	9,685,640	9,157,117

The increase in hogs in round figures was 8,465,000; cattle, 521,000; calves, 371,000; and sheep, 446,000; a total increase of 9,803,000 head. On the basis of the ordinary total product of edible foods from live hogs, the increase in products of hogs was 1,580,000,000 lbs. over last year, and the increase in other animal products made a material addition to the aggregate supply. Yet with this increase in product the stock situation is not oppressive.

#### Stocks of Meat.

The total stock of meats of all kinds on November 1 in the country was 626,654,000 lbs. against 512,395,000 lbs. last year, and a five year average on November 1 of 687,257,000 lbs. The fact that, with an increase in hog product alone in ten

months of about 1,600,000,000 lbs., and an increase in products of other animal slaughtering, the total gain in meat stocks is only 114,000,000 lbs., show an enormous distribution.

This reflects the remarkable absorbing power of the country on the present basis of employment. The high wages being paid in industry may mean a serious drawback to the country which has to pay for the product manufactured on high wages, but the additional number of hogs slaughtered in the past ten months on the basis of \$7 per hundred for live hogs, would mean an additional return to the farmers of \$130,000,000, besides the additional return through the increased sales of other livestock.

The total supply of food products generally in cold storage is not suggestive of any burdensome quantity. The stock of butter is 10,000,000 lbs. less than the five year average; cheese 12,000,000 lbs. more; poultry 3,000,000 lbs. more; meats 61,000,000 lbs. less; lard 18,000,000 lbs. less, and frozen fish and cured fish 20,000,000 lbs. less.

#### More Lard Produced.

The amount of lard produced during the month of October was 132,000,000 lbs. compared with 113,000,000 lbs. last year, yet the total stocks of lard in the country decreased 35,000,000 lbs. for the month.

Exports of products continue very good. There was a little falling off during the week in lard, with the total 13,881,000 lbs. against 11,242,000 lbs. last year. Exports of meats held up on a very heavy scale amounting to 25,391,000 lbs. against 16,939,000 lbs. a year ago.

Chicago stocks of meats showed a total on hand of 92,782,000 lbs. Dec. 1 against

92,771,000 lbs. a month ago and 68,358,000 lbs. a year ago. The total stock of lard at Chicago decreased about 3,000,000 lbs. for the month but was slightly larger than the corresponding week a year ago. The figures for Chicago and the other points being received do not indicate any burdensome gain in stocks over distribution.

Pork.—The market was quiet to firm with mess at New York \$25.50@26.50, family \$30, and short clears \$28@32. At Chicago mess was quotable at \$22.50.

LARD.—A good demand continued and the market remains firm with prime western New York 13@13.10c, middle western 12.90@13c, city 12¾@13c; refined to the continent 14c, South American 14½c, Brazil kegs 15½c, compound 13¼@13½c. At Chicago regular lard in round lots was .20 over Dec., loose lard 42½ under Dec., and leaf lard .20 over Dec.

BEEF.—The market was firm but quiet, with mess at New York \$16@17, packet \$17@18, family \$21@23, extra India mess \$33@35, No. 1 canned corn beef \$2.35, No. 2, \$4; pickled tongues, per bbl., \$55@65, nominal.

#### CANADIAN MEAT EXPORTS.

Exports of meats from Canada during October, 1923, as reported by the Canadian Government Trade Commission, were as follows:

	Quantity Lbs.	Value \$
Beef, fresh	2,733,600	382,500
Mutton and lamb	364,100	88,049
Pork, fresh	106,300	20,934
Bacon, hams shoulders and sides	6,720,300	1,285,799
Beef, pickled in barrels	15,200	1,078
Canned meats	572,700	1,920
Fluid Extract of beef	38,100	913
Pork, B. S.	53,800	7,267
Porked, pickled, in barrels	8,200	470
All other meats	1,019,262	69,023
Total meats		1,862,090

## Do You Buy Your Hogs to Cut at a Loss?

Recent heavy hog marketings, including the biggest two days' run on record at Chicago, have combined with the holiday season to upset the hog markets. Last week THE NATIONAL PROVISIONER noted that, in spite of the flooding of the markets with hogs, hog prices did not react. On the other hand, packers appeared to rush in and buy even more than they needed.

This situation calls forth the following letter from a Western packer, which again emphasizes the point that hog marketing is no longer seasonal, and that holidays should not tempt the packer to buy beyond his trade needs. This packer says:

Chicago, Dec. 4, 1923.

Editor The National Provisioner:

Thanksgiving has come and gone, and as usual we have had rather an upset market. There is no justification for this, for the following reasons:

There is a very noticeable slowing-up in the general provision trade. Lard is lower. Joints are easy. Fresh pork is selling very low and shows no tendency to advance. Therefore, the only justification one can see in this advancing hog market over the holidays is that possibly we have seen the low point in the price of hogs, and the packer can afford to take a chance on the product for higher markets later.

But can you afford to take such a posi-

tion, in view of the supply of hogs that is ahead of us?

If we remember, it has been demonstrated that the packing business is not seasonal like it used to be. Hogs come more all through the season. And especially if you remember, there was a very good fall crop of pigs this year, which insures a good supply of hogs next summer.

We have no assurance of a continuation of the enormous trade we have had during the past year, and without this heavy trade I would predict a very heavy accumulation of product and unsatisfactory conditions in the spring of 1924.

Naturally, before and after a holiday our receipts of hogs are erratic. They may be heavy before the holiday and light after, or they may be light both before and after. But this is no criterion of the supply that is to come. We should take this into consideration, and should not in any case let this influence us in our buying.

Notwithstanding we may have our gang set for a certain number, it would be far better to cut our killing in half, rather than pay up for the hogs on a short holiday run. So, I believe we should all adopt and stick to the policy of having a cut-out profit in our hogs when they are bought.

Think this over, and "watch your step" over the coming holidays!

Yours truly,  
WESTERN PACKER.

## Hogs and Heat

How much profit you make from a hog depends largely upon how well you control the heat in the various processes through which Mr. Hog must go before he reaches the meat market.

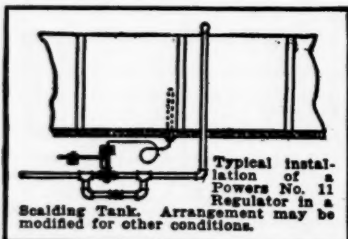
You know, well enough, how many places there are where heat control is a factor—and how often the "help" let the temperature vary—and vary enough to cut into your profits.

### Just Make Up Your Mind To This One Thing—

Correct heat control can never be assured so long as you depend upon men and women to watch temperatures and turn steam valves. Only automatic mechanical regulation is dependable and accurate. A machine is on the job every minute—never forgets, never dreams, never sleeps.

### Powers Automatic Thermostatic Regulators

These automatic machines control the temperature without material variation. The sensitive thermostatic bulb which is immersed in the water keeps the heat at the proper degree. Powers Regulators are easy to install, do not require further attention, and maintain the proper temperature, thus allowing the employee to devote his entire time to productive work.



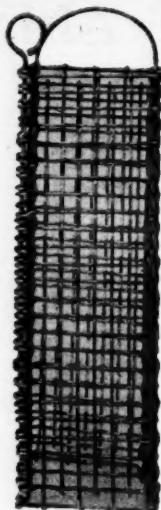
Learn how practical heat control adds to the profits in Meat Packing, without obligation to you.

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## Do You Want to Increase Your Sausage Sales?

Several packers have doubled or tripled their sales on minced ham by the use of "Perfection" Sausage Molds.

The largest sausage manufacturers in the country have taken advantage of this latest improved method of handling their minced ham.

Why not follow the successful manufacturers?

Sample of molds, also products furnished on request without charge.

*Write for particulars*

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### Napier Improved Patent Hydro-Electric Stuffer

A complete unit self contained—no piping or setting up charges—Fill tank with water, attach plug to light socket and you are ready to operate. Working pressure under control at all times. Can be set and held at any pressure from 0 to 80 lbs. Piston is raised by water pressure; there-

fore no air in the casing and no accidents. Head is opened and closed by movement of only one lever. Let us prove every claim we make for this machine. Further information and descriptive matter upon request.

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Specialists in CORK INSULATION

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# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW.**—The market for tallow was active and easier, and off  $\frac{1}{8}$ c compared with a week ago. About 750,000 lbs. of extra New York sold at eight cents delivered, with a moderate business claimed in special loose.

Leading soapers were reported buyers, but only at concessions, and the undertone of the market was reported somewhat weaker. In some quarters it was felt that the next sales would be at lower levels.

In the West the market was reported as slow, with buyers' ideas lower, and sales of edible at Chicago at  $9\frac{1}{4}$ c.

At the London auction on Dec. 5, 1,369 casks were offered, and 698 sold, beef tallow selling at 37s 6d@38s 6d, against 39s 6d@44s 6d the previous week, and good mixed selling at 42s 6d against 41s@44s 9d the previous week.

At Liverpool the market ruled rather firm with Australian prime quoted at 43s and good mixed at 41s 6d.

At New York extra was quoted at  $7\frac{3}{4}$ c@ $7\frac{1}{4}$ c, last sales  $7\frac{1}{4}$ c, and special loose at  $7\frac{1}{2}$ c with edible around  $9\frac{1}{4}$ c. At Chicago prime packer was quoted at  $8\frac{1}{2}$ c@ $8\frac{1}{4}$ c, fancy tallow  $8\frac{3}{4}$ c, and edible at  $9\frac{1}{4}$ c.

**STEARINE.**—The market was somewhat firmer in the east, with sales reported at 11c, an advance of  $\frac{1}{4}$ c. Offerings on the upturn were fair, and oleo was later quoted at 10@11c. At Chicago stearine was quoted at  $10\frac{1}{4}$ c.

**OLEO OIL.**—The market was steady, with extra New York  $15\frac{1}{4}$ @ $15\frac{1}{2}$ c, medium  $12\frac{1}{4}$ @ $12\frac{1}{2}$ c, and lower grades  $11\frac{1}{4}$ @ $11\frac{1}{2}$ c. At Chicago extra was quoted at  $15$ @ $15\frac{1}{2}$ c.

**LARD OIL.**—A fair demand and a steady market, with no important price changes, was noted. At New York edible

SEE PAGE 39 FOR LATER MARKETS.

was quoted at 16c, extra winter at  $13\frac{3}{4}$ c, extra No. 1 at 11c, No. 1 at  $10\frac{1}{2}$ c, and No. 2 at 10c.

**NEATSFOOT OIL.**—A steady, routine trade was reported, but offerings were fair, and the market steady and unchanged. At New York pure was quoted at  $14\frac{1}{2}$ c, extra at  $11$ @ $11\frac{1}{4}$ c, No. 1 at  $10\frac{1}{2}$ c, and No. 2 at 10c.

**GREASES.**—The market is somewhat weaker, with a less active domestic trade, and a noticeable falling off in export inquiry. A depressing feature was said to be the pressure of cottonseed soap-stock at low figures. At New York yellow and choice house were  $6\frac{1}{4}$ c asked, A white  $7\frac{1}{4}$ c, B white  $6\frac{1}{4}$ c, and choice white at  $10\frac{1}{4}$ @ $10\frac{1}{2}$ c.

At Chicago trade in greases was also slow, with buyers' ideas below the market. Yellow at Chicago was quoted 6@ $6\frac{1}{4}$ c, brown at  $5\frac{3}{4}$ c, B white  $7\frac{1}{2}$ @ $7\frac{3}{4}$ c, and choice white 9c.

### CAN'T GET ALONG WITHOUT IT.

The Cincinnati Butchers' Supply Company, patentee and manufacturer of "Boss" hog dehairers, are in receipt of a letter from Anaheim Beef Company, Anaheim, Cal., to whom they sold a "Boss" grate dehairer in the latter part of 1921, which reads as follows:

"Anaheim, Cal., Nov. 24, 1923.

"We want to take this opportunity to tell you how pleased we are with our "Boss" grate dehairer and the work it does. We don't see how any one can get along without it, and we are only sorry that we did not install it and know of its merits long before we did.

### IOWA FREIGHT RATE CASE.

Hearings on the petition of Iowa packers and others for readjustment of freight rates to Atlantic Points on livestock and meats were continued at Chicago this week before examiners of the Interstate Commerce Commission. Railroad companies presented exhibits and testimony on the claim situation. A. J. Canfield, traffic manager for North Packing Company, Boston, representing Eastern packers, put in an elaborate set of exhibits and gave testimony advocating continuance of the existing rates or something near them. He also advocated a similar rate relationship between bulk and packed meats.

The National Livestock Exchange introduced two Iowa farmers as witnesses, their testimony being against the effort to change the rates. They believed it would hurt their livestock interests in Western markets. The American National Livestock Association and 14 kindred organizations presented similar testimony. Their opinion was that the order buyer for Eastern packers was a vital element in the competition in Western markets, and should not be discouraged. H. R. Park, of the Chicago Livestock Exchange, tes-

tified along the same lines, as did A. R. Stryker of the Omaha Livestock Exchange.

The petitioners then began their rebuttal testimony, and hearings will be continued at Omaha during the coming week.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Dec. 5, 1923.—There have been no sales of local tankage ground or unground this week because there is practically no spot material available and the prices asked for January shipment are too high to interest the buyers.

Last sales of ground dried blood were made at \$4.20, but South American material is still being offered for shipment at \$4.15 c. i. f. New York.

Even at the low prices now prevailing the buyers are not interested in purchasing cracklings and there is no change in price. Stocks are accumulating.

Sulphate of ammonia is still weak, but nitrate of soda has advanced in price.

In general there is very little buying interest being shown by either the fertilizer manufacturers or the buyers of feeding materials.

## Packinghouse By-Products Markets

### Blood.

Chicago, December 6, 1923.

Buyers and sellers are far apart in their views in the blood market. Buyers are still looking for a drop in price.

	Unit ammonia.
Ground .....	\$4.00@4.10
Crushed and unground .....	3.80@3.90

### Digester Hog Tankage Materials.

The digester hog tankage market is a little lower and seems to be easing off somewhat each week.

	Unit ammonia.
Ground, 10 to 12%, ammonia .....	\$3.00@3.25
Unground, 10 to 11%, ammonia .....	2.65@2.90
Unground, 7 to 9%, ammonia .....	2.35@2.50

### Fertilizer Tankage Materials.

The fertilizer tankage material market is still in a between-seasons stage, and therefore very quiet. Buyers are not taking hold very fast.

	Unit ammonia.
High grade, ground, 10-11%, ammonia .....	\$2.65@2.75
Lower grade, ground, 8-9%, ammonia .....	2.40@2.55
Medium to high grade, unground .....	2.10@2.35
Low grade and country rend., unground .....	1.75@2.00
Hoof meal .....	2.65@2.75
Liquid stick .....	2.00@2.10
Grinding hoofs, pigs' toes, dry .....	30.00@35.00

### Bone Meals.

The bone meals market is still very quiet this week.

	Per ton.
Raw bone meal .....	\$24.00@26.00
Steamed, ground .....	19.00@21.00
Steamed, unground .....	15.00@17.00

### Cracklings.

Cracklings are somewhat easier this week. Demand seems to have fallen off somewhat.

	Per ton.
Pork, according to grease and quality .....	\$50.00@57.50
Beef, according to grease and quality .....	35.00@45.00

### Bones, Horns and Hoofs.

There is little demand for this type of material, except bones. Manufacturing bones and glue bones are in fair demand.

	Per ton.
No. 1 horns .....	\$225.00@250.00
No. 2 horns .....	175.00@200.00
No. 3 horns .....	125.00@150.00
Culls .....	33.00@35.00
Hoofs, black and striped, unassorted .....	34.00@35.00
Hoofs, white, unassorted .....	45.00@55.00
Round shin bones, unassorted, heavies .....	85.00@95.00
Round shin bones, unassorted, lights .....	70.00@80.00
Flat shin bones, unassorted, heavies .....	65.00@70.00
Flat shin bones, unassorted, lights .....	55.00@60.00
Thigh bones, unassorted, heavies .....	85.00@95.00
Thigh bones, unassorted, lights .....	70.00@80.00

### Glue and Gelatin Stock.

Jaws, skulls and knuckles are fairly steady this week.

	Per ton.
Calf stock .....	\$30.00@35.00
Edible pig skin strips .....	55.00@60.00
Rejected manufacturing bones .....	40.00@42.00
Horn plths .....	20.00@22.00
Cattle jaws, skulls and knuckles .....	33.00@35.00
Junk and hotel kitchen bones .....	25.00@27.00
Sinews, pizzles and hide trimmings .....	18.00@20.00

### Hog Hair.

The hog hair market is still pretty well cleaned up. Recent quotations follow, delivered, Chicago basis:

Field and coll dried, winter, lb. ....	24@24 $\frac{1}{2}$ c
Processed, summer, lb. ....	5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c
Processed, winter, lb. ....	6 $\frac{1}{4}$ @6 $\frac{1}{4}$ c

### Pig Skin Strips.

The market has been very quiet this week. Sellers have asked 5c per lb., basis Chicago, while buyers are offering 4c for No. 1 tanning grades, and 2 $\frac{3}{4}$ c for Nos. 2 and 3.

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State & Warren Streets

New York Office:  
431 West 14th Street



**CHEMICALS AND SOAP SUPPLIES.**

(Special Letter to The National Provisioner.)

New York, December 4.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, \$3.76

**THE EDWARD FLASH CO.**

29 BROADWAY, N. Y. CITY

**BROKERS EXCLUSIVELY****VEGETABLE OILS**

In Barrels or Tanks

**Hardened Edible Coconut Oil****COTTON OIL FUTURES**

On the New York Produce Exchange

**FILTER-CEL**

A Celite Product

**The Paradox of Filtration****Speedy Filtration**

in the common sense of the term is highly desirable.

This refers more correctly to the amount of filtrate secured in a given length of time rather than by the amount of filtrate which is rushing from the filter at any one moment.

At the same time, this high total rate of flow which represents **SPEEDY FILTRATION**, depends really on a slow even movement of the particles in suspension towards the filter cloth where they are deposited.

No more of a paradox than in the fable of the tortoise and the hare is the fact that a low velocity of the solids toward the filter surface means a less compact, more porous cake and consequently a longer cycle and greater rate of flow when the daily capacity of the station is checked. The velocity of the particles as they are rushed toward the filter medium decreases in relation to that of the liquid itself as the percentage of solids in suspension increases.

This is especially true in that critical zone nearest the surface where the particles finally come to repose.

Filter-Cel, which forms a large percentage of the solids though a very small percentage of the volume of the liquid, therefore is directly responsible for a material reduction in the velocity of the particles, a less compact cake, a longer cycle and a much higher average rate of flow—which means **SPEEDY FILTRATION**.

All Filter-Cel users know that this siliceous, powdered and specially prepared filter aid produces the greatest rate of flow compatible with that degree of clarity found only in Filter-Cel filtered products.

Write for "Filtration with Filter-Cel" Bulletin KK-40

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@3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.19 per cwt.

Clarified palm oil in casks of 2,000 lbs., 7½@7¾c lb.; olive oil foots, 8¾@8¾c lb.; East India Cochin cocoanut oil, 13¾@14c lb.; Cochin grade cocoanut oil, domestic, 10¾@11c lb.; Ceylon grade cocoanut oil, 10¾@10¾c lb.

Prime summer yellow cottonseed oil, 12¾@13c lb.; soya bean oil, 11½@12c lb.; linseed oil, 93@98c gallon; crude corn oil in barrels, 12c lb.; peanut oil in barrels, New York, deodorized, 15½@16c lb.; peanut oil in tanks, F.O.B. mills, 11½c lb.

Extra tallow, 8@8¾c lb.; dynamite glycerine, nominal 16¾c lb.; saponified glycerine, nominal, 12¾c lb.; crude soap glycerine, nominal, 10¾c lb.; chemically pure glycerine, nominal, 16¾c lb.; prime packers' grease, nominal, 6½@6¾c lb.

**INTERSTATE COMMERCE CASES.**

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

**Rates on Fresh Meat.**—No. 15389. Swift & Company, Chicago, Ill., vs. Santa Fe et al. Unjust, unreasonable and prejudicial rates on fresh meat and packing house products from Kansas City, Kan., and St. Joseph, Mo., to destinations in Texas. Asks cease and desist order, just and reasonable rates and reparation.

**SOUTHERN MARKETS.****Memphis.**

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 6, 1923.—More demand for crude than usual today at 9¾c Valley, but mills are holding for higher prices. Forty-one per cent protein meal, \$44.50. Loose hulls, around \$16.00. Slow demand.

**New Orleans.**

(Special Wire to The National Provisioner.)

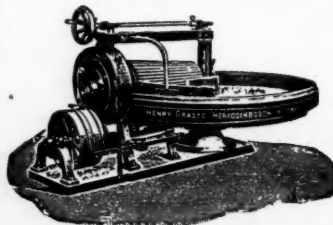
New Orleans, La., Dec. 6, 1923.—Crude steadier in all directions; offerings limited; increased number of buyers interested. Nine and three-eighths cents bid: 9¾c asked. Majority of the mills are holding for 10½@11c. Refined firmly held. Thirty-six per cent meal, \$42.50; 41% meal, \$46.50; 43% meal, \$48.50. Loose hulls, \$13.75; sacked hulls, \$17.25 per ton delivered New Orleans.

**WHOLESALE DRESSED MEAT PRICES.**

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Dec. 6, 1923 as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef—</b>				
STEERS:				
Choice .....	\$18.50@19.00	\$17.00@17.50	\$19.00@21.00	\$19.00@21.00
Good .....	17.00@18.50	15.00@16.00	15.50@18.50	16.50@18.50
Medium .....	15.00@17.00	13.00@14.00	13.00@14.50	14.00@16.00
Common .....	11.00@14.00	12.00@13.00	11.00@12.50	12.00@13.00
COWS:				
Good .....	12.00@13.00	11.50@12.50	11.50@12.50	12.00@13.00
Medium .....	11.00@12.00	8.50@10.50	10.50@11.50	10.00@11.00
Common .....	8.00@10.00	8.00@9.00	9.00@9.50	9.00@10.00
BULLS:				
Good .....	.....	9.00@10.00	.....	.....
Medium .....	.....	.....	.....	.....
Common .....	7.00@7.25	.....	7.75@8.00	7.50@8.00
<b>Fresh Veal—</b>				
Choice .....	16.00@17.00	.....	18.00@20.00	.....
Good .....	14.00@16.00	13.00@15.00	15.00@17.00	17.00@18.00
Medium .....	12.00@14.00	10.00@12.00	12.00@14.00	15.00@16.00
Common .....	9.00@12.00	8.00@9.00	9.00@11.00	12.00@14.00
<b>Fresh Lamb and Mutton—</b>				
LAMB:				
Choice .....	23.00@24.00	25.00@26.00	25.00@27.00	26.00@28.00
Good .....	21.00@23.00	22.00@24.00	24.00@26.00	25.00@26.00
Medium .....	19.00@21.00	20.00@22.00	22.00@24.00	24.00@25.00
Common .....	16.00@19.00	19.00@20.00	19.00@21.00	20.00@22.00
YEARLINGS:				
Good .....	.....	.....	19.00@22.00	21.00@23.00
Medium .....	.....	.....	.....	.....
Common .....	.....	.....	.....	.....
MUTTON:				
Good .....	12.00@14.00	14.00@16.00	16.00@17.00	17.00@18.00
Medium .....	10.00@12.00	11.00@12.00	13.00@15.00	15.00@16.00
Common .....	8.00@9.00	9.00@10.00	10.00@13.00	11.00@13.00
<b>Fresh Pork Cuts—</b>				
LOINS:				
8-10 lb. average .....	12.00@13.00	14.00@15.00	15.00@16.00	13.00@14.00
10-12 lb. average .....	11.00@12.00	14.00@15.00	14.00@15.00	13.00@14.00
12-14 lb. average .....	10.00@11.00	13.50@14.50	13.00@14.00	12.00@13.00
14-16 lb. average .....	9.00@10.00	11.00@12.00	12.50@13.50	11.00@12.00
16 lbs. over .....	9.00	10.00@11.00	11.00@12.00	10.00@11.00
SHOULDERS:				
Skinned .....	9.00@10.00	.....	10.00@12.00	9.00@10.50
PICNICS:				
4-6 lb. average .....	9.00@10.00	10.00@11.00	10.00@11.50	10.00@11.00
6-8 lb. average .....	8.00@9.00	9.00@10.00	9.00@10.00	.....
BUTTS:				
Boston style .....	9.00@10.00	.....	10.00@12.00	10.00@12.00

\*Veal prices include "hide on" at Chicago and New York.

**GRASSO'S****"Original Holland" Margarine Machinery****Sold in America only by the****A. H. BARBER-GOODHUE CO.****Grasso's Famous Table Worker 316 W. Austin Ave. CHICAGO, ILL.**

## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Market Quiet—Prices Strong—Sentiment Mixed—Lard Steady—Cotton Weak—Cash Trade Limited.**

The market for cottonseed oil futures on the New York Produce Exchange continued a rather small affair this week. Fluctuations covered narrow limits, with the market apparently in a rut, but the undertone was remarkably strong, everything considered, and it took but little commission house buying to hold prices.

One of the leading refiners was a fair seller daily, hedging purchases of crude oil, but nevertheless there was continuous support slightly below the market, which absorbed the offerings on the setbacks, and made for a rather tight market. The buying power appeared to come mainly from southern crude mills, who were apparently buying futures as they sold crude. This buying was more than sufficient to take care of the hedging pressure, and of profit taking.

#### West Bought Some.

At times, western shorts were fair buyers, and closing of spreads between lard and oil was, to a moderate extent, a factor. The situation continued a rather puzzling one. Cash demand was very modest, re-

ports being current that some of the largest refiners were experiencing the lightest trade in their history, but neither this nor the setback in cotton of about three cents a pound from the recent highs appeared to unsettle the confidence of the longs.

The nearby positions continued relatively heavy, although December averaged around eighty points under May against a hundred points under at one time last week, while the speculative buying was centered entirely in the March and May deliveries.

#### Lard Market Firm.

The lard market ruled steady to firm, and was a material help at times, while the concentrated long interest in the deferred positions helped maintain carrying charges. To the casual observer the situation prevailing would not appear healthy for the immediate future, although for the long pull there does not appear to be anything weak in the outlook. Deliveries on December contracts to date have been 1,200 bbls. and the prospects are that another 3,- to 4,000 bbls. will be tendered.

At the end of December it is estimated that there will be upwards of 15,000 bbls. in store at New York, and according to

reports, two or three refiners will deliver between 10,- and 15,000 bbls. on January contracts, which will make a rather heavy load hanging over the market. At the same time, it is figured that consumption the first four months, or to the end of November, will have been fully 150,000 bbls. less than for the same four months last year, with early December indications pointing toward continuance of decreased distribution compared with a year ago.

It is also expected that there will be a fairly liberal movement of seed to mills, and the November Government report, due about mid-December, should show an important increase in the stocks of refined oil on hand, as well as a good increase in the visible stocks of seed, crude and refined.

#### Increased Lard Stocks.

The lard stocks increased about 1,500,000 lbs. the last half of November, though the total supply is very small. The hog run remains large, and the indications are for a more liberal increase in lard stocks this month. Already the trade is talking a large increase in the cotton acreage, but this feature can be construed both ways.

The larger the cotton acreage, the less

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The International Vegetable Oil Co., Savannah, Ga.

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NEW YORK

seed there will be available for crushing this season. On the other hand, no one doubts that the crush this year is to be a small one, in fact no larger than a year ago, at the outside. This being the case, with the carry-over small, no burdensome supply of oil is in sight, but considerable depends upon the extent of the demand as to how soon the small crush will be felt.

In bullish quarters it is argued that the small crop will be felt shortly after the turn of the year, while in bearish quarters it is argued that the shortage will not assert itself until well into the summer. In some refining quarters, where trade demand cuts the most figure, it is contended that there will be no shortage of oil this year and that the carry-over at the end of this season will be larger than last season's, even should the total crush fall slightly below that of the last season. In these quarters it is expected that by the end of December the distribution will have fallen off close to 200,000 bbls. for the first five months, or the equivalent of a full month's distribution.

The situation, as far as one can figure at the present time appears to be as follows:

	1923	1922
Cotton crop, bales.....	9,750,000	10,000,000
Cottonseed available, lbs., 8,730,000,000	9,000,000,000	9,000,000,000
Cottonseed, available, tons	4,385,000	4,500,000
Cottonseed crush, 74%, tons	3,230,000	3,330,000
Crude produced, bbls. 292 lbs. per ton.....	943,160,000	972,360,000
Refining loss, 9%, in lbs., 84,884,000	87,512,000	
Refined to be produced, lbs., 858,276,000	884,848,000	
Refined to be produced, bbls., 2,146,000	2,212,000	
Carry-over, bbls., 364,000	364,000	
Total supply for year, bbls., 2,510,000	2,576,000	
Consumed first three months	605,000	605,000
Balance available	1,905,000	1,971,000
Minimum carry-over	364,000	364,000
Available nine months.....	1,541,000	1,607,000
Estimated Nov. consumption	225,000	
Balance for eight months,	1,316,000	1,382,000
Consumed last 8 months last year, bbls.,		1,366,000
Available monthly next 8 months, bbls.,	160,000	173,000

Only 3 months last season consumption fell below 160,000 bbls. monthly, while for four months the previous season consumption was less than 160,000 bbls. A crush this year of 2,146,000 bbls. would give 170,000 bbls. monthly, and allow the same carry-over as last year against actual monthly consumption last season of 165,000 bbls. and average monthly consumption two years ago of 188,000 bbls.

The government's weekly weather and crop bulletin summary said picking cotton was delayed in most sections of Oklahoma

by rains and wet fields. The week was rather unfavorable for field work in Texas, and where snowfall in the northwestern sections was damaging to unpicked cotton. here was also some delay in picking by wet weather in more northeastern portions of the belt, where freezing weather in the Rio Grande Valley and New Mexico killed some plants and undeveloped bolls.

COTTONSEED OIL—Market Transactions:

Thursday, November 29, 1923—Holiday.

Friday, November 30, 1923.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot .....	1100	a 1150
Dec. ....	1121	a 1123
Jan. ....	1700	1150 1140 1141 a 1144
Feb. ....		1145 a 1155
Mar. ....	2500	1176 1165 1165 a 1167
Apr. ....		1173 a 1177
May. ....	2300	1190 1180 1180 a 1184
June. ....		1180 a 1195
July. ....	300	1196 1196 1196 a 1199

Total sales, including switches, 6,800  
Prime Crude S. E. 937½-950.

Saturday, December 1, 1923.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot .....	1075	a 1135
Dec. ....	1100	1110 1090 1085 a 1098
Jan. ....	1500	1135 1129 1128 a 1129
Feb. ....		1135 a 1145
Mar. ....	5100	1158 1154 1154 a 1156
Apr. ....		1162 a 1170
May. ....	2700	1177 1175 1176 a 1178
June. ....		1178 a 1188
July. ....		1195 a 1198

Total sales, including switches, 10,600  
Prime Crude S. E. 925-937½.

Monday, December 3, 1923.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot .....	1076	a 1110
Dec. ....	600	1103 1075 1095 a 1110
Jan. ....	1600	1127 1120 1125 a 1127
Feb. ....	100	1140 1140 1135 a 1150
Mar. ....	4500	1159 1151 1154 a 1155
Apr. ....		1162 a 1170
May. ....	5400	1180 1172 1176 a 1178
June. ....		1180 a 1195
July. ....	100	1190 1190 1196 a 1199

Total sales, including switches, 12,900  
Prime Crude S. E. 937½ sales.

Tuesday, December 4, 1923.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot .....	1090	a 1107
Dec. ....		1104 a 1107
Jan. ....	4400	1124 1118 1127 a 1130
Feb. ....	200	1137 1137 1140 a 1147
Mar. ....	6600	1163 1151 1161 a 1163
Apr. ....		1165 a 1180
May. ....	4600	1185 1171 1182 a 1185
June. ....		1185 a 1199
July. ....		1199 a 1210

Total sales, including switches, 15,800  
Prime Crude S. E. 937½ sales.

Wednesday, December 5, 1923.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot .....	1100	a 1120
Dec. ....	200	1100 1100 1102 a 1120
Jan. ....	600	1133 1131 1132 a 1133
Feb. ....		1140 a 1150
Mar. ....	2900	1168 1156 1162 a 1163
Apr. ....		1170 a 1180
May. ....	1000	1189 1178 1181 a 1183
June. ....		1185 a 1195
July. ....	100	1202 1202 1199 a 1203

Total sales, including switches, 5,400  
Prime Crude S. E. 937½ sales.

Thursday, November 6, 1923.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot .....	1090	a 1135
Dec. ....	1100	1100 1095 a 1110
Jan. ....	1140	1119 1125 a 1126
Feb. ....	1138	1138 1140 a 1150
Mar. ....	1170	1153 1160 a 1162
Apr. ....		1168 a 1175
May. ....	1190	1174 1181 a 1182
June. ....		1185 a 1195
July. ....	1196	1190 1195 a 1198

SEE PAGE 39 FOR LATER MARKETS.

COCOANUT OIL—The market continued rather quiet, with the undertone easier, with the turnover reported as fair. Ceylon type sellers' tanks coast, Dec.-Jan. shipment, sold at 8¼c, while Dec.-March for Manila was held at 8¼@8½ c, c.i.f. New York. Copra continued firm at 5½c New York with offerings limited, and sellers asking 5½c coast. At New York Ceylon type in barrels was quoted at 9¼@9½c, tanks New York 8¼c, tanks coast 8¼c, Cochin type, New York, barrels, 10@10¼c.

SOYA BEAN OIL—A lack of pressure continued to make for a very steady undertone, while no important demand was in evidence. At New York crude in barrels was quoted at 11@11¼c, tanks 10½, tanks coast 9¼@10c.

CORN OIL—The market was very steady with sales at ten cents, sellers' tanks Chicago, partly due to light offerings. Consumers are inclined to hold off, as far as possible, owing to the action in crude cotton oil. At New York crude in barrels was 11½@11¾, refined bbls. 13@13½c. Cases \$13.38, tanks Chicago 10@10¼c.

PEANUT OIL—Continued scarcity of supplies is making for limited interest and a firm market. Refined oil, spot New York, bbls., 15¼@16c, with some business reported at the outside figure.

PALM OIL—The undertone was easier with offerings reported larger, and demand moderate, owing to an easier range in tallow and weakness in greases. A lack of spot Lagos stocks is making for relative firmness in this quarter. In New York Lagos spot was quoted at 7.65@7.75c, shipment 7.70@7.75c, Niger spot 7c, shipment 7.05@7.10c.

PALM KERNEL OIL—A hand-to-mouth trade continues, and spot oil, New York is quoted at 8¼@9c.

SESAME OIL—Demand less active, but market very steady with spot New York 12½@13c in barrels, and January shipment offered at 11½@11¾c, laid down New York.

COTTONSEED OIL—Demand poor—spot market irregular—P. S. Y. spot barrels New York 11½@13c, according to quantities. Southeast and Valley crude 9¼c—Texas 9¼c.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

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# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products active and strong because of buying by exporters and commission houses with persistent foreign lard demand. Heavy hog receipts being ignored. England good buyer; reported financing Ruhr shipments, while market helped by talk of German loan and bills at Washington for German relief.

### Cottonseed Oil.

Cottonseed oil developed considerable strength following lard with limited crude offerings and reports of mills closing down for the holidays. Commission houses shorts are good buyers with refiners' brokers chief sellers. Southeast crude, Valley, 9½c sales; Texas, 9½c, but generally 9½c and more asked now. Southeast and Valley cash trade reported only fair.

Quotations on cottonseed oil at Friday noon were: December, \$11.07@11.25; January, \$11.44@11.48; February, \$11.60@11.65; March, \$11.73@11.75; May, \$11.93@11.95; July, \$12.08@12.10.

### Tallow.

Extra tallow, 7½c.

Oleo Oil and Stearine.

Oleo stearine, 10¼@11c.

## FRIDAY'S GENERAL MARKETS.

New York, December 7, 1923.—Spot lard at New York, prime western, \$13.45@13.55; middle western, \$13.30@13.40; city steam, \$13.00; refined, continent, \$14.25; South American, \$14.50; Brazil kegs, \$15.50.

### Liverpool Provision Markets.

Liverpool, December 7, 1923.—(By Cable).—Quotations today: Shoulders, square, 64s; shoulders, picnics, 57s; hams, long cut, 97s; hams, American cut, 91s; bacon, Cumberland cut, 91s; bacon, short backs, 71s; bacon, Wiltshire, 66s; bellies, clear, 66s; Australian tallow, 42@43s; spot lard, 76s 6d.

### Hull Oil Market.

Hull, England, December 7, 1923.—(By Cable).—Refined cottonseed oil, 44s; crude cottonseed oil, 41s.

## ARGENTINE BEEF EXPORTS.

Cabled reports of Argentine exports of beef of the week up to December 7, 1923, show exports from that country were as follows: To England, 108,713 quarters; to the continent, 45,972 quarters; to other ports, none.

Exports for the previous week were as follows: England, 131,695 quarters; to the continent, 44,465 quarters; to other ports, none.

## BRITISH PROVISION MARKET.

(Special Letter to The National Provisioner.)

Liverpool, England, Nov. 24, 1923.

There has been a fairly steady tone on Irish, Danish, and Canadian bacon this week. In the American bacon trade the general tone remains quiet, with buyers giving the market only limited support. Large quantities of goods have arrived the last few days which tends to make bolders easy sellers. Cumberlands continue slow on the large offerings. Bellies have a steadier market with more demand for fresh parcels. Other cuts remain about unchanged, with perhaps some little improvement in the demand from Ireland for S. C. backs.

Hams have gone quiet, and the market is feeling the weight of heavier arrivals. Shoulders are having a quiet sale.

Lard on spot rules quieter, with some easiness on the freer offerings.

## COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York Dec. 1 to Dec. 5, none.

## TRADE GLEANINGS.

The Henry Fisher Packing Company, of Louisville, Ky., which was recently incorporated for the manufacture of sausage and other pork products, is erecting a three-story fireproof building in that town.

The Springfield Packing Company, Springfield, Mo., has acquired a 31-acre tract and will put up a packing plant.

C. B. Mace and J. D. Grieves, who conduct meat markets in Woodland and Davis, Cal., will erect and operate a pork packing plant in Woodland.

The Rainier Corporation of Seattle, Wash., a recently organized concern, has taken over the Pendleton Packing and Provision Company at Pendleton, Ore., according to advice from that city. Extensive alterations are planned which will give the Pendleton plant a capacity of 1,000 hogs, 100 cattle and 500 sheep daily.

Notice has been received of the bankruptcy of the William Zoller Company, Pittsburgh, Pa. The first meeting of the creditors will be held in Room 23, St. Nicholas Building, 450 Fourth avenue, Pittsburgh, at 10 a. m. December 11. The schedules filed show liabilities of \$80,974.13 and assets of \$63,816.35.

## MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending December 1, 1923, with comparisons, as follows:

	Week ending Dec. 1, 1923.	Previous week, Dec. 1, 1922.	Cor.
Western dressed meats:			
Steers, carcasses	5,275	7,884	0,231
Cows, carcasses	737	1,065	494
Bulls, carcasses	129	194	190
Veal, carcasses	8,935	12,659	9,418
Hogs and pigs	2,128	5,349	.....
Lambs, carcasses	13,958	17,429	18,101
Mutton, carcasses	4,078	4,371	0,359
Beef cuts, lbs.	105,904	187,202	128,229
Pork cuts, lbs.	1,461,495	1,612,736	1,249,685
Local slaughter, Federal inspection:			
Cattle	8,850	10,088	9,658
Calves	10,531	12,194	9,343
Hogs	54,498	48,543	54,123
Sheep	33,228	86,927	40,500

## MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending December 1, 1923:

	Week ending Dec. 1, 1923.	Previous week, Dec. 1, 1922.	Cor.
Western dressed meats:			
Steers, carcasses	1,849	2,271	2,676
Cows, carcasses	451	683	868
Bulls, carcasses	205	181	112
Veal, carcasses	1,080	1,581	1,436
Lambs, carcasses	5,182	5,997	5,890
Mutton, carcasses	1,105	1,551	2,029
Pork, lbs.	459,199	654,348	473,378
Local slaughter:			
Cattle	2,294	2,234	2,135
Calves	1,873	2,689	1,684
Hogs	25,256	22,618	23,678
Sheep	5,062	8,100	5,163

## MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending December 1, 1923, with comparisons:

	Week ending Dec. 1, 1923.	Previous week, Dec. 1, 1922.	Cor.
Western dressed meats:			
Steers, carcasses	2,021	2,180	1,016
Cows, carcasses	1,308	1,800	1,035
Bulls, carcasses	30	29	27
Veals, carcasses	936	1,203	933
Lambs, carcasses	8,037	11,914	10,029
Mutton, carcasses	546	389	495
Pork, lbs.	154,235	160,005	895,099
Local slaughter:			
Cattle	2,327	2,796	2,137
Calves	1,826	1,945	2,494
Hogs	31,563	33,764	22,962
Sheep	6,785	8,122	5,902

## EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports, for the week ending Dec. 1, 1923, with comparisons:

	Week ended Dec. 1, 1923.	Week ended Dec. 2, 1922.	From Nov. 1, 1923 to Dec. 1, 1923.
United Kingdom	31	271	271
Continent	730	855	8,626
So. and Cent. Amer.	.....	.....	269
West Indies	.....	500	.....
B. N. A. Colonies	.....	.....	.....
Other countries	.....	.....	.....
Total	761	855	4,166
BACON AND HAMS, LBS.			
United Kingdom	15,849,250	12,545,200	64,879,950
Continent	4,002,500	1,000,000	21,309,625
So. and Cent. Amer.	.....	.....	.....
West Indies	61,000	.....	124,000
B. N. A. Colonies	.....	.....	.....
Other countries	.....	152,500	.....
Total	19,912,750	13,697,700	86,313,575
LARD, LBS.			
United Kingdom	4,770,092	6,817,063	25,128,565
Continent	2,248,861	2,401,121	38,785,158
So. and Cent. Amer.	.....	36,000	281,000
West Indies	.....	.....	285,000
B. N. A. Colonies	.....	.....	.....
Other countries	.....	.....	2,800
Total	11,018,953	9,274,784	64,462,523

RECAPITULATION OF THE WEEK'S EXPORTS.			
From—	bbls.	Bacon and hams, lbs.	Lard, lbs.
New York	761	8,804,750	9,462,953
Philadelphia	.....	.....	73,000
Baltimore	.....	61,000	.....
Montreal	.....	11,047,000	1,483,000
Total, week	761	19,912,750	11,018,953
Previous week	806	26,173,325	24,067,450
Two weeks ago	705	23,200,500	15,204,275
Cor. week, 1922	855	13,697,700	9,274,784

Comparative summary of aggregate exports in lbs., from Nov. 1, 1923, to Dec. 1, 1923.			
	1922-1923.	1921-1922.	Inc. or dec.
Pork, lbs.	833,200	982,800	149,600
Bacon and hams, lbs.	86,313,575	62,882,150	+23,431,425
Lard, lbs.	64,462,523	45,586,898	+18,875,625

## CHICAGO STOCKS OF PROVISIONS.

Stocks of provisions in Chicago at the close of business on December 1, 1923, with comparisons, are reported by the Chicago Board of Trade as follows:

	Nov. 30, 1923.	Oct. 31, 1923.	Nov. 30, 1922.
Meat pork, new, made since Oct. 1, 1922, brls.	.....	.....	1,400
Meat pork, made Oct. 1, '22, to Oct. 1, '23	1,835	1,888	.....
Other kinds of barreled pork, brls.	16,831	16,000	13,982
P. S. lard made since Oct. 1, 1923, lbs.	3,974,274	1,991,680	2,611,240
P. S. lard, made Oct. 1, '22, to Oct. 1, '23, lbs.	370,000	7,369,164	42,000
Other kinds of lard, lbs.	2,672,969	2,944,945	2,704,944
Short rib middles, made since Oct. 1, '23, lbs.	806,969	83,400	49,023
Short rib middles, made previous to Oct. 1, '23, lbs.	.....	316,627	.....
D. S. clear bellies, made since Oct. 1, 1923	8,521,064	17,195,864	.....
D. S. clear bellies, made previous to Oct. 1, 1923	2,078,025	.....	8,034,000
D. S. rib bellies, made since Oct. 1, 1923	1,859,050	.....	4,590,871
D. S. rib bellies, made previous to Oct. 1, 1923	132,768	.....	.....
Extra short clear middles, made since Oct. 1, '23, lbs.	195,375	33,391	195,300
Extra short clear middles, made previous to Oct. 1, '23	92,555	120,594	37,623
Short clear middles, lbs.	476,573	613,905	107,126
Extra short rib middles, lbs.	16,800	41,950	15,650
Dry salted short fat backs, lbs.	2,448,567	1,743,873	1,873,301
Dry salted shoulders, lbs.	179,813	64,218	184,208
Sweet pickled hams, lbs.	25,719,276	21,593,805	10,933,195
Sweet pickled skinned hams, lbs.	23,558,123	21,221,937	21,721,267
Sweet pickled bellies, lbs.	13,033,902	9,980,043	6,304,005
Sweet pickled California or picnic hams	7,161,247	5,400,908	3,024,898
Sweet pickled Boston shoulders, lbs.	.....	.....	.....
Sweet pickled shoulders, lbs.	336,030	287,935	171,695
Other cuts of meats, lbs.	6,637,293	9,404,896	6,016,738
Total cut meats, lbs.	92,783,345	92,771,807	68,359,627

## LARD AND GREASE EXPORTS.

Exports of lard from New York Dec. 1 to Dec. 5 were: 6,414,410 lbs.; tallow, 39,600 lbs.; greases, 412,000 lbs., and stearine, 28,000 lbs.

## LIVE STOCK MARKETS

### CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Dec. 6, 1923.

**CATTLE**—An undercurrent of strength was apparent in practically all classes of cattle during the week in spite of increased receipts over a week earlier. Downturns scored early were rather promptly regained and the closing trade on fed steers and yearlings, excepting possibly well-conditioned weighty bullocks, is fully as high and in spots higher than a week earlier. She stock, especially the better grades, are 15c to 25c up, bulls 25c to 50c higher, and veal calves, after sharp upturns, most of which were erased at the close, 25c to 50c higher. Outside demand for selected vealers was broad and many of these are 50c to 75c higher than a week ago.

Short-fed steers and yearlings predominated, a spread of \$8.00 to \$10.00 taking the bulk. Few weighty steers exceeded \$11.50, although some 1,564-pound averages sold upward to \$12.25. Best long yearlings topped at \$12.85, several lots making \$12.50 to \$12.75. Short-fed steers carrying weight were relatively scarce. Light yearlings were in very active demand, the same action extending to desirable yearling heifers.

**HOGS**—Receipts averaging close to 60,000 per day for the current week, as well as generous supplies at other centers, proved a depressing factor in trade and much of the upturns scored late last week were wiped out. However, the general price list still stood 5c to 15c higher than last Wednesday, just previous to the Thanksgiving holiday.

Pigs and some of the lightest of the lightweights scored advances amounting to as much as 50c in the case of the former. All interests purchased freely and no congestion resulted at any time, the daily hold-overs being reduced to small proportions.

Best weighty butchers today sold at \$7.15, as compared with \$7.40 Monday, the high point for the week.

**SHEEP**—Fairly active competition on the part of shippers was responsible for slight gains on better grades of fat lambs on late sessions, which brought prices within 25c to 50c of the close a week earlier. More advance was noted on aged sheep, these closing around 50c higher than a week earlier, \$7.50 being top for lightweight fat ewes. Top fat lambs at \$13.25 late today are 25c lower than the top a week earlier. However, this figure shows an advance of 25c over the top quotation early this week. In sympathy with fat lambs, fat yearlings are 25c to 50c lower than a week ago. Feeding lamb values were not materially changed owing to a good demand.

### KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Dec. 6, 1923.

**CATTLE**—Some of the snap and activity that featured last week's trade was absent during the present week, and only the better grades of fed handy weight steers and yearlings were in demand. Steady prices prevailed on the more attractive kinds, but plainer grades of short-

fed and "warmed up" heavy steers were neglected and are closing 15c to 25c lower. Some prime 1,166 lb. Shorthorn steers made the week's top at \$12.50. There has been only a few loads of beef steers offered of value to sell above \$10.50, while the bulk went from \$7.50 to \$9.50.

Better grades of beef cows were scarce and are closing strong to higher, while canners and cutters held about steady. Bulls were in limited supply and prices are strong to higher. Practically all grades of calves are sharply higher, with top veals at \$9.50.

**HOGS**—With lightly increased receipts, prices on all butcher grades are around 10c higher than a week previous. There has been a broad shipping demand on all grades, and over 15,000 were taken on orders the past four days.

Best butchers today landed at \$6.50 to 6.85, while early in the week a few sold up to \$7.00. Most of the packing sows went from \$6.20 to \$6.40, and are quoted 10c to 15c higher.

**SHEEP**—Under moderate receipts and somewhat limited demand, fat lamb prices are closing 25c to 35c lower than a week previous, but around 10c to 15c higher than the low time for the week. Quality of the fed lamb offerings shows some improvement over recent weeks, and best Nebraska fed lambs sold today at \$12.30, the top for the week. Bulk of the fed lambs sold during the week from \$11.85 to 12.15. Aged sheep have been in light supply and prices are steady.

### LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, December 6, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
<b>Hogs (Soft or oily hogs and roasting pigs excluded):</b>					
TOP.....	\$ 7.15	\$ 6.75	\$ 6.75	\$ 7.10	\$ 7.50
BULK OF SALES.....	6.70@ 7.00	6.30@ 6.70	6.10@ 6.70	6.75@ 7.00	6.25@ 6.50
Hvy. wt. (250-350 lbs.), med.-ch.....	6.90@ 7.15	6.50@ 6.75	6.30@ 6.75	6.90@ 7.10	6.25@ 6.50
Med. wt. (200-250 lbs.), med.-ch.....	6.80@ 7.10	6.45@ 6.70	6.30@ 6.75	6.85@ 7.10	6.25@ 6.50
Lt. wt. (160-200 lbs.), com.-ch.....	6.45@ 6.95	5.70@ 6.60	6.00@ 6.65	6.40@ 7.00	6.15@ 6.50
Lt. lt. (130-160 lbs.), com.-ch.....	6.00@ 6.75	5.35@ 6.40	.....	5.85@ 6.85	6.00@ 6.85
Packing hogs, smooth.....	6.50@ 6.75	6.20@ 6.40	6.00@ 6.20	6.25@ 6.35	5.75@ 6.00
Packing hogs, rough.....	6.35@ 6.50	6.00@ 6.20	5.75@ 6.00	6.00@ 6.15	5.75@ 5.85
Slight pigs (130 lbs. down), med.-ch.....	5.50@ 6.25	.....	.....	5.60@ 6.35	5.50@ 6.00
Av. cost and wt. Wed. (pigs excluded)	7.04-228 lbs.	6.66-212 lbs.	6.65-254 lbs.	7.05-213 lbs.	.....
<b>Slaughter Cattle and Calves:</b>					
STEERS (1,100 LBS. UP):					
Choice and prime.....	11.25@12.85	10.25@12.25	10.75@12.50	11.25@12.25	10.25@11.50
Good.....	10.00@11.50	9.10@10.50	9.25@10.90	10.00@11.25	8.75@10.25
Medium.....	8.25@10.40	7.10@ 9.35	7.25@ 9.50	7.50@10.00	7.00@ 8.75
Common.....	5.75@ 8.25	5.50@ 7.35	5.50@ 7.25	6.00@ 7.50	5.00@ 7.00
STEERS (1,100 LBS. DOWN):					
Choice and prime.....	11.50@12.85	10.50@12.25	10.90@12.50	11.25@12.50	10.25@11.50
Good.....	10.40@11.50	9.35@10.50	9.50@10.90	10.25@11.25	8.75@10.25
Medium.....	8.35@10.40	7.35@ 9.35	7.25@ 9.50	7.50@10.25	6.75@ 8.75
Common.....	5.50@ 8.35	5.00@ 7.35	5.00@ 7.25	5.25@ 7.50	4.50@ 6.75
Canner and cutter.....	3.25@ 5.40	3.00@ 5.00	3.00@ 5.00	3.00@ 5.25	2.50@ 4.50
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down).....	9.85@12.50	8.75@11.25	8.75@11.75	10.00@11.50	8.50@11.50
HEIFERS:					
Good-choice (850 lbs. up).....	8.15@11.25	6.25@ 9.50	7.25@10.00	7.50@ 9.50	7.00@ 9.75
Common-med. (all weights).....	4.75@ 8.15	3.50@ 6.25	4.00@ 7.25	3.50@ 7.00	4.00@ 7.00
<b>COWS:</b>					
Good and choice.....	6.00@ 8.00	4.50@ 7.25	4.75@ 7.00	4.75@ 7.00	5.00@ 7.50
Common and medium.....	3.60@ 6.00	3.25@ 4.50	3.50@ 4.75	3.50@ 4.75	3.25@ 4.75
Canner and cutter.....	2.40@ 3.60	2.00@ 3.25	2.55@ 3.50	2.15@ 3.50	2.00@ 3.00
<b>BULLS:</b>					
Good-ch. (beef yrlegs, excluded).....	4.90@ 6.75	4.00@ 5.85	3.75@ 6.50	4.75@ 6.50	4.00@ 5.00
Can.-med. (canner and bologna).....	3.40@ 4.90	2.50@ 4.00	2.35@ 3.75	2.25@ 4.50	2.50@ 4.00
<b>CALVES:</b>					
Med.-ch. (190 lbs. down).....	7.75@10.00	6.25@ 9.50	6.75@ 9.50	6.50@11.50	5.50@ 8.50
Cull-com. (190 lbs. down).....	5.00@ 7.50	2.75@ 6.00	3.75@ 6.75	2.50@ 6.25	3.50@ 5.50
Med.-ch. (190-260 lbs.).....	6.00@ 9.75	5.00@ 9.00	5.00@ 8.25	5.00@ 8.50	5.00@ 7.50
Med.-ch. (260 lbs. up).....	4.50@ 7.50	4.00@ 6.75	4.50@ 7.50	4.50@ 7.50	4.00@ 6.50
Cull-com. (190 lbs. up).....	2.50@ 6.25	2.00@ 4.50	2.50@ 5.00	2.00@ 4.00	2.00@ 4.00
<b>Slaughter Sheep and Lambs:</b>					
Lambs, med.-pr. (84 lbs. down).....	11.00@13.25	11.00@12.35	10.75@12.35	10.50@12.90	10.25@12.50
Lambs, cull-com. (all weights).....	9.00@11.00	8.00@11.00	8.50@10.75	8.00@10.50	8.00@10.25
Yearling wethers, med.-prime.....	8.00@11.00	7.75@10.75	8.25@10.75	7.75@10.75	7.50@10.25
Wethers, med.-pr. (2 yrs. old and over).....	5.25@ 9.50	5.50@ 8.10	6.00@ 8.25	4.50@ 8.50	5.00@ 8.50
Ewes, common to choice.....	4.00@ 7.50	3.50@ 6.50	4.00@ 6.50	3.50@ 6.50	3.50@ 6.75
Ewes, canner and cull.....	1.25@ 4.00	1.00@ 3.50	1.25@ 4.00	1.00@ 3.50	1.00@ 3.50

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**OMAHA.**

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Dec. 6, 1923.

**CATTLE**—Demand exceeded the supply and most killing classes reacted upward during the week under review. Steers and yearlings sold steady to 25c higher, mostly 15@25c higher, handy-weight steers and yearlings showing the most advance. Top price of \$12.75 was paid for one load of prime handyweight steers on the yearling order, which averaged 1,159 lbs. Bulk of offerings were short-feds and "warmed up" descriptions. Comparatively few Western grass steers were offered, bulk being tail ends, which turned to the country at steady prices.

A meager supply of she stock, due in part to a decided decrease in receipts of Western cows and heifers, forced values upwards 25c. Bulls found an active market and closed 10@15c higher, vealers finishing steady to 25c higher.

**HOGS**—Broad demand at the close a week earlier and at the opening of the week under review allowed hog values to mount 25@40c by Wednesday. But a liberal supply here and elsewhere today, accompanied by outlet limited largely to local packers, broke prices 15@20c, leaving a net gain for the week of 10@20c. Today a spread of \$6.50@6.70 took bulk of 200 to 325 lb. butchers, which packing sows cashed at \$6.00@6.15.

**SHEEP**—During the latter part of last week and on Monday of the current week, fat lamb prices tended lower, but subsequently on moderate runs and improved shipper outlet the market strengthened, with part of the early loss regained. Today's fat lamb prices ruled mostly 25@40c lower than a week ago, with top lambs at \$12.35. Sheep rule strong to 25c higher, the week's top on fat ewes \$6.50 and yearlings \$10.75.

**ST. LOUIS.**

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Dec. 6, 1923.

**CATTLE**—Beef steers declined 25@50c the forepart of the week, but on later sessions the market recovered, leaving present values steady with the close of the week. No choice steers were offered, the few good loads included going at \$10.00@10.75, with bulk of all fat steers at \$6.75@9.75. Light yearlings and heifers at \$10.00 and up were steady, the same being true of bologna bulls and canners.

Medium and common heifers declined 50c. Beef cows and stock steers slumped 25c, while light vealers closed 50c better. Bulks for week: Best light yearlings, \$8.50@9.00; fat cows, \$4.00@5.00; canners, \$2.25@2.50; bologna bulls, \$3.75@4.50.

**HOGS**—Four days brought a total of approximately 87,000 hogs and a generally 25c lower market compared with last week's close. Top today was \$7.10, but numerous loads of good weight butchers stopped at \$7.00 and bulk of desirable offerings averaging 180 lbs. and above cleared from \$6.85@7.00; medium quality light hogs around \$6.75. Interest in heavy butchers abated somewhat and the price spread was narrower except in pigs and

lightweights, in which the usual wide range prevailed. Good 130 to 160 lb. kinds sold from \$6.25@6.85; with 100 to 130 lb. kinds at \$5.75@6.25. Packing sows are unchanged.

**SHEEP**—Virtually no changes are noted in sheep and lamb values since last week's close. In the absence of choice to prime quality a price of \$12.75 took best lambs today, which also represents the week's top. Supplies were small and demand irregular. Best killing ewes brought \$6.50, bulk of the light kinds \$6.00.

**SOUTH ST. PAUL.**

(Reported by U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

South St. Paul, Minn., Dec. 5, 1923.

**CATTLE**—Cattle marketings at this point during the first three days of the week totaled around 15,500 head, compared with actual marketings of 10,683 head the corresponding days last week.

All classes of killing cattle registered losses of fully 25c since the week's opening, following bearish news from Chicago and other points, as well as lack of country demand for stocker and feeder offerings. Compared with a week ago the general market shows little if any change, with the possible exception of common and medium grade butcher cattle, which look weak to slightly lower.

**HOGS**—A rising trend has been the rule in the hog market during the past week, butcher and bacon hogs advancing 15c to 25c since last Wednesday. On today's session the bulk of good and choice 180 to 250-lb. butchers cashed at \$6.75, compared with a bulk price of \$6.50 a week ago. Desirable grades of 150 to 175-lb. averages turned at \$6.50 to \$6.65. Packing sows are selling steady to 10c higher, the bulk cashing at \$6 to \$6.10, with good, smooth kinds up to \$6.25. Pig prices have advanced 50c to 75c, better grades turning at \$6 to \$6.25.

**SHEEP**—Fat lambs are selling steady to 25c lower than a week ago, bulk of the better grades turning at \$11.75 to \$12, with a few lots of choice offerings up to \$12.25. Culls are salable at \$8 to \$8.50, and heavy lambs at \$10. Sheep show little change, ewes selling to packers at \$4.50 to \$6, with a few westerns up to \$6.50.

**ST. JOSEPH.**

(Special Letter to The National Provisioner.)

**CATTLE**—Cattle receipts for two days of this week totaled around 7,000. Bulk of the supply came from native territory and were mostly beef steers and yearlings. Increased supplies at all points caused a slow and weaker tone to the trade, with values 15@25c lower, except on best kinds. Three loads of choice 1059-pound steers sold Monday at \$12.00, but no heavy steers passed \$10.00, with bulk of steers in a range of \$7.50@9.25. A few Kansas steers sold \$6.50@7.60. Mixed yearlings were fairly plentiful, most sales ranged \$8.00@

9.00, and tops sold at \$10.25 for a small lot.

Cows and heifers were fairly plentiful, and the market is weak to a shade lower. Choice cows sold up to \$6.50, with most fair to good kinds \$3.50@5.50. Canners and cutters ranged \$2.00@3.25. Fed heifers sold up to \$8.50 and grassers ranged \$4.50@6.00.

Bulls sold steady to strong. Calves advanced 50 cents Tuesday, tops selling at \$9.50. The supply of stocker and feeder cattle was considerably lighter than usual, and the market carried a firm tone. Stockers sold mostly \$6.00@7.00 and feeders ranged \$5.00@7.50. Stock calves and cows and heifers were scarce.

**HOGS**—Hog receipts for two days numbered around 17,500 against 21,402 same days last week. With a light run Monday values advanced 10@15c, but with heavy supplies at all points Tuesday there was a week tone to the trade, with values steady to 10 lower. The top was \$6.90 and bulk \$6.40@6.80. Prices show little change, compared with last week's close.

**SHEEP**—Offerings in the sheep division were around 7,000 for the two days, and there was an uneven tone to the market. While sheep held steady, lambs are 25c lower. Lambs sold mostly 50c lower Monday, with best at \$12.00. Tuesday's market was 25c higher with bulk of lambs at \$12.25. Natives sold up to \$12.00 and clips brought \$10.50. Native ewes sold up to \$6.25 and Colorados \$6.50. Breeders sold \$6.50@7.00. Yearlings and wethers scarce.

**LOUISVILLE.**

(Special to The National Provisioner.)

Louisville, Ky., Dec. 5, 1923.

**CATTLE**—Supply the first half of the week showed some improvement over the previous week. Most of the offerings consisted of steers and the medium and plainer classes were hard to move at prevailing prices. Choice light butcher steers and heifers were readily absorbed and at fully steady to strong prices. The best killing cows also found a good outlet. Canners were stronger, \$2.25 down. Bull trade continues steady, tops \$5, few choice at \$5.25, with indications for a weaker trade the balance of the week. Light trade noted in stoker and feeder cattle.

Quotations: Prime heavy steers, \$7.75@8.50; heavy shipping steers, \$6.50@7.75; fat heifers, \$4.50@8.00; fat cows, \$3.50@5.50; cutters, \$2.25@2.50; canners, \$1.50@2.25; bulls, \$3.00@5.00.

Calf run the first three days of the week was moderate, with top veals at \$9.00. Light, immature calves are slow sale at prevailing low prices. Few changes were also noted in sheep and lamb prices, with a meager supply.

**HOGS**—After advancing a dime on all weights Monday, hog values have been steady during the past two days. Top hogs at \$7.50 are well in line with all other places. A good, active demand is noted

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from all sources and the outlook is for a favorable trade the remainder of the week. A big portion of the 9,000 arrivals so far this week have been billed direct to local packers. Top hogs, 200 pounds up, \$7.50; 165 to 200 pounds, \$7.10; 120 to 165 pounds, \$6.60; pigs, 120 pounds down, \$5.75; throwouts, \$6.00 down; stags, \$5.50 down.

### RECEIPTS AT CENTERS.

SATURDAY, DECEMBER 1, 1923

	Cattle.	Hogs.	Sheep.
Chicago	1,000	11,000	1,000
Kansas City	500	3,000	1,000
Omaha	200	5,000	250
St. Louis	150	4,000	1,000
St. Joseph	100	6,000	300
St. Paul	400	2,900	500
Oklahoma City	100	400	500
Fort Worth	100	500	500
Milwaukee	100	500	500
Denver	300	100	600
Louisville	200	2,800	200
Wichita	100	100	200
Indianapolis	200	11,000	200
Pittsburgh	300	1,300	1,900
Cincinnati	500	2,000	100
Buffalo	100	2,200	1,400
Cleveland	300	3,000	500
Nashville, Tenn.	100	2,000	500
Toronto	600	300	100

MONDAY, DECEMBER 3, 1923

	Cattle.	Hogs.	Sheep.
Chicago	30,000	67,000	26,000
Kansas City	19,000	12,000	6,000
Omaha	10,000	6,500	10,000
St. Louis	10,000	21,000	2,000
St. Joseph	2,500	6,500	4,000
St. Paul	9,500	25,000	3,000
Oklahoma City	1,400	1,300	500
Fort Worth	2,000	1,500	500
Milwaukee	1,500	1,500	500
Denver	13,700	2,400	1,500
Louisville	2,300	4,000	800
Wichita	2,000	1,200	500
Indianapolis	1,200	16,000	300
Pittsburgh	1,000	18,000	4,000
Cincinnati	3,700	8,300	200
Buffalo	3,000	24,000	10,000
Cleveland	900	11,000	2,000
Nashville, Tenn.	1,000	3,300	500
Toronto	5,000	2,500	1,200

TUESDAY, DECEMBER 4, 1923

	Cattle.	Hogs.	Sheep.
Chicago	16,000	67,000	10,000
Kansas City	13,000	5,000	5,000
Omaha	7,000	8,500	15,000
St. Louis	7,500	27,000	2,000
St. Joseph	4,000	12,000	3,500
St. Paul	2,500	7,500	1,000
Oklahoma City	3,000	21,300	1,500
Fort Worth	1,200	1,000	500
Milwaukee	1,000	5,000	300
Denver	2,000	2,800	1,400
Louisville	300	2,500	400
Wichita	400	1,400	500
Indianapolis	1,200	25,000	500
Pittsburgh	100	2,000	500
Cincinnati	900	7,000	300
Buffalo	100	2,500	500
Cleveland	200	3,500	1,000
Nashville, Tenn.	100	2,300	500
Toronto	1,000	2,000	300

WEDNESDAY, DECEMBER 5, 1923

	Cattle.	Hogs.	Sheep.
Chicago	9,000	36,000	10,000
Kansas City	8,000	21,000	6,000
Omaha	7,000	11,000	15,000
St. Louis	5,500	20,000	1,500
St. Joseph	2,500	6,500	4,000
St. Paul	3,000	13,000	2,000
Oklahoma City	2,500	25,000	2,500
Fort Worth	1,800	1,100	500
Milwaukee	3,000	1,000	500
Denver	1,200	4,000	200
Louisville	2,000	1,500	1,500
Wichita	400	1,400	500
Indianapolis	1,200	20,000	800
Pittsburgh	100	6,500	1,000
Cincinnati	1,000	8,000	900
Buffalo	200	4,500	1,000
Cleveland	700	6,000	2,000
Nashville	100	2,500	500
Toronto	1,200	1,700	600

THURSDAY, DECEMBER 6, 1923

	Cattle.	Hogs.	Sheep.
Chicago	10,000	74,000	13,000
Kansas City	5,500	15,000	3,000
Omaha	5,800	12,500	10,500
St. Louis	2,000	16,000	1,200
St. Joseph	1,800	10,000	5,000
St. Paul	1,800	10,500	1,000
Oklahoma City	4,500	21,500	1,500
Fort Worth	600	1,000	500
Milwaukee	2,300	1,000	100
Denver	800	5,000	200
Louisville	2,100	3,500	2,200
Wichita	400	1,800	500
Indianapolis	800	16,000	100
Pittsburgh	100	9,000	600
Cincinnati	900	8,200	500
Buffalo	100	5,000	1,200

FRIDAY, DECEMBER 7, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	55,000	12,000
Kansas City	1,000	12,000	500
Omaha	2,300	10,000	6,000
St. Louis	1,500	20,000	500
St. Joseph	800	10,000	1,000
St. Paul	1,300	10,000	1,000
Oklahoma City	2,600	18,500	500
Fort Worth	1,800	2,500	200
Milwaukee	400	2,500	100
Denver	2,300	300	600
Louisville	1,200	20,000	200
Pittsburgh	1,000	8,000	600
Cincinnati	1,000	8,500	500
Buffalo	300	12,000	800

### PACKERS' PURCHASES.

Purchase of livestock by packers at principal centers for the week ending Saturday December 1, are reported to The National Provisioner as follows:

#### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	4,745	19,900	9,900
Swift & Co.	4,818	23,900	15,108
Morris & Co.	5,161	19,900	8,756
Wilson & Co.	4,876	17,100	5,537
Anglo. Amer. Prov. Co.	1,577	10,200	5,537
G. H. Hammond Co.	2,484	12,800	5,537
Libby, McNeill & Libby	2,488	12,800	5,537
Brennan Packing Co.	6,400 hogs; Miller & Hart,		
7,600 hogs; Independent Packing Co., 12,400 hogs;			
Boyd, Lunham & Co., 11,600 hogs; Western Packing			
& Provision Co., 14,000 hogs; Roberts & Oake, 8,900			
hogs; others, 27,000 hogs.			

#### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,890	850	11,344	1,516
Cudahy Pkg. Co.	3,426	1,866	7,470	2,375
Fowler Pkg. Co.	316	20	20	20
Morris & Co.	3,054	1,308	6,992	1,436
Swift & Co.	4,345	1,261	8,768	5,074
Wilson & Co.	4,074	247	7,219	2,640
Local butchers	501	104	1,534	96
Total	19,860	5,656	43,325	13,137

#### OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,353	7,508	5,741	5,741
Cudahy Pkg. Co.	3,493	9,248	6,864	6,864
Dold Pkg. Co.	479	7,140	4,800	3,563
Morris & Co.	1,880	4,800	7,818	8,355
St. Joseph	2,014	7,818	8,355	8,355
M. Glasberg	33	20	20	20
Higgins Pkg. Co.	62	20	20	20
Hoffman Bros.	62	20	20	20
Mayerovich & Vail	42	20	20	20
Mid-West Pkg. Co.	31	20	20	20
P. O'Dea	31	20	20	20
Omaha Pkg. Co.	31	20	20	20
John Roth & Sons	32	20	20	20
S. Omaha Pkg. Co.	63	20	20	20
Lincoln Pkg. Co.	181	20	20	20
Nagle Pkg. Co.	403	20	20	20
Sinclair Pkg. Co.	40	20	20	20
Wilson Pkg. Co.	40	20	20	20
J. W. Murphy	3,837	751	1,436	2,279
Schwartz & Co.	751	1,436	2,279	2,279
Geo. Hess	1,436	2,279	2,279	2,279
Others	2,279	2,279	2,279	2,279
Total	11,706	44,908	24,523	24,523

#### ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Purchasers	3,115	7,496	1,613	1,613
Armour & Co.	3,795	7,988	2,083	2,083
Swift & Co.	1,410	5,549	657	657
Morris & Co.	1,410	5,549	657	657
St. Louis Dressing Co.	1,410	5,549	657	657
Independent Pkg. Co.	792	2,796	91	91
East Side Pkg. Co.	792	2,796	91	91
Hell Pkg. Co.	33	3,003	51	51
American Pkg. Co.	154	1,843	51	51
Krey Pkg. Co.	86	1,049	51	51
Sinclair Pkg. Co.	101	713	51	51
Sartorius	336	336	51	51
Total	11,465	34,163	4,827	4,827
Butchers	8,181	39,355	3,057	3,057
Total	19,646	74,518	7,884	7,884

#### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,386	442	17,430	6,478
Hammond Pkg. Co.	1,294	218	9,795	2,196
Morris & Co.	1,204	289	7,810	558
Others	3,852	637	8,084	435
Total	8,736	1,576	43,119	9,067

#### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,575	141	13,818	2,417
Armour & Co.	1,574	87	13,509	1,466
Swift & Co.	752	12	787	787
Sacks Bros. Pkg. Co.	11	40	8	8
Smith Bros. Pkg. Co.	52	42	8	8
Local butchers	52	42	8	8
Eastern packers	291	12,124	3,883	3,883
Total	4,261	314	40,221	3,883

#### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,381	505	2,762	111
Wilson & Co.	1,416	523	3,657	31
Others	85	1	511	511
Total	2,882	1,029	6,910	142

#### ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,306	2,791	26,455	2,142
Hertz & Rifkin	278	53	53	53
Katz Pkg. Co.	597	127	127	127
Swift & Co.	3,592	4,375	40,012	284
Others	653	20	18,485	500
Total	4,396	7,366	84,955	2,426

#### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn & Son	750	83	2,980	114
Kroger Groc. & Bnk. Co.	262	59	1,686	59
C. A. Freund	76	59	221	25
Gus Juergling	150	86	25	25
Schroth Pkg. Co.	14	3,118	2,570	62
H. H. Meyer Pkg. Co.	53	32	45	45
J. Hilberg & Son	115	32	45	45
W. G. Rehn & Son	143	45	45	45
Peoples Pkg. House Co.	50	34	3	3
J. Bauer & Son	50	3	1,097	998
A. Sander Pkg. Co.	50	3	998	998
J. Vogel & Son	50	3	998	998
J. Hoffman & Son	50	3	998	998
Lehrey Pkg. Co.	50	3	998	998
Idol Pkg. Co.	50	3	998	998
Sam Gall	50	3	998	998
J. Schlacter & Son	50	3	998	998
F. Blackburn	50	3	998	998
J. Stegner	50	3	998	998
Total	1,675	401	15,101	523

#### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,155	512	9,037	950
Dold Pkg. Co.	197	11	6,185	7
Local butchers	125	50	1,650	202
Total	1,477	523	15,222	957

#### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers .....	1,044	2,476	31,636	478
Kingman & Co. ....	803	461	23,127	509
Morris & Co. ....	.....	.....	3,324	.....
Ind. Abat. Co. ....	126	50	1,650	202
Armour & Co. ....	189	22	3,992	15
Hilgemier Bros. ....	147	37	570	.....
Brown Bros. ....	.....	.....	570	.....
Bell Pkg. Co. ....	52	.....	728	.....
Schussler Pkg. Co. ....	38	.....	517	4
Meier Pkg. Co. ....	29	.....	324	.....
Indianapolis Prov. Co. ....	.....	.....	497	.....
Wabrutz Pkg. Co. ....	26	53	.....	59
Elstervue Pkg. Co. ....	.....	.....	387	.....
Miscellaneous .....	436	144	303	98

## HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

## Chicago.

**PACKER HIDES.**—Steady to strong. About 5,000 October-November cows sold at 12c, which price sellers have been holding out for right along. Buyers succeeded in obtaining above salting without having to take the Decembers. Two packers moved about 4,500 November branded cows at 7½c, also a steady level. Moderate demand noted for branded steers and old prices are bid with killers not offering but expecting to squeeze at least a quarter more. Two local small packers sold 9,000 December all weights at 9½c for natives and 7½c for brands, steady with previous sales. No other movement reported in this market; 3,000 Canadian November light cows sold at 9½c; car similar heavy cows 12c; two cars similar natives for export 13½c; two cars branded steers 10c. Spreads here quoted 16c paid and 17c asked; natives 13½c; Texas and buffs 11-11½c; Colorados 10-10½c; branded cows 7½c; heavy cows 12c; light cows 10c bid and up to 10½c asked; bulls 9c; brd. 7½-8c. 4,000 Penn all weight small packer natives sold 10c; 2,500 cows 9c. Car Nov-Dec. nat. bulls 8c; car city slaughter natives Oct., sold 13c. 2 cars mid. southern 15/50 lbs. hides sold 8½; 2,000 B. A. dry 10-11 kilos hides sold 15½; 20,000 frig. type hides sold 11½-12c.

**COUNTRY HIDES.**—The situation remains quiet but there appears to be a slightly improved tone to the market. Tanners are looking around the market but are not willing to pay any advances to secure material. Numerous bids are around the market for suitable material but in most all cases these offers are too low to interest sellers who feel that tanners will soon be skirmishing for material to carry them through the winter haired season. Sellers are inclined to be speculative at these levels. A limited interest continues in heavy stock for export but quality considerations usually are too severe. All weight hides in the originating sections are quoted at 7-7½c delivered basis with the outside paid for the lighter average weight lots. Some business noted in Northwestern 25/60 lbs. material as well as all weights at 7½c. Heavy steers are quoted at 9-10c with inside nearer the market; heavy cows and buffs are quoted at 7-7½c with outside usually paid for seasonable merchandise; extremes are in demand and range at 8½-9c in the outside markets paid and at 9-9½c for business locally with 10c usually talked. Sellers are inclined to speculate on the light end of the list as offering the best possibilities for a short pull. Branded country hides have been moving out in small parcels at 6-6½c flat basis and country packers have been selling at 7-7½c in salting to the end of the year. Bulls are scarce and held at 6-6½c while tanners talk much easier. Country packers 7½-8c; glues 4-4½c.

**CALF SKINS.**—Two cars of local city calfskins sold at 16½c, a steady level. By reason of this steadiness in city levels, tanners insist that packers are priced too high at 18c for November kill, and particularly so in view of the ample unsold stocks. Another car of local city calfskins was sold at 16½c, making five cars sold at that rate in the past few days. Outside city skins quoted steady at 16-16½c; resalted outside cities 15-16c and mixed descriptions at 11-14½c for varieties. Deacons are steady at \$1.10-1.15; cities \$1.45 last paid. Kipskins are unchanged. Packers are sold out at 15-15½c for north-ern and southern at 14c. Cities are available at 14½c again resalted mixed descriptions quoted at 10-14c nominal.

**MISCELLANEOUS MARKETS.**—Dry hides remain quiet and nominal at 14-16c with little demand evident. Horse hides are priced up to \$5.00 for renderers while average mixed quality stock is in demand

at \$3.75-4.25 for descriptions. Packer pelts are strong and ranged at \$2.20-2.40 in late movement. Asking rates up to \$2.50 are heard. Dry stock is quoted at 25-30c for length of wool and sections. Pickled skins \$7.00-8.50; hogskins 15-25c.

## New York.

**PACKER HIDES.**—Two cars of October-November native bulls sold at 8½c, being the culmination of the recent interest reported in such descriptions of stock. No further interest was reported. There is a latent demand for branded steers at old figures and stronger rates are asked. Holdings of all descriptions of stock are moderate. Spreads quoted 16c; natives 13c last paid and limited supplies still on the market; butts 10-10½c outside asked; Colorados 9-9½c; cows 9-9½c; bulls 8½c.

**SMALL PACKER HIDES.**—About two cars of outside packer all weight cows sold at 9½c for November take-off. Recent business also involved 3,000 cows at 9½c. Steers alone in all weights sold as low as 10c and up to 11½c in late movement. Heavy average steers continue quoted at 12-12½c; bulls 8c.

**COUNTRY HIDES.**—The country hide situation is marking time. Tanners evince limited interest at low levels and sellers are inclined to withhold offerings as they feel that better market is in sight, particularly after the turn of the year when tanners are expected to purchase sufficient good quality merchandise to provide a reserve. Supplies of hides appear short as mild weather has delayed country slaughter. High priced feed, however, is expected to result in a heavier slaughter when seasonable weather arrives. All weight hides list at 7-7½c; heavy stock 7-7½c for business; lights 8½-9½c.

**CALFSKINS.**—Three weight New York city skins quoted \$1.55-1.60, \$1.95-2.00, \$2.75-2.80, asked stocks are small and demand limited. Few hundred 4-5's sold \$1.35. Outside skins range at \$1.25-1.50 for qualities. Countries \$1.00; kips \$2.9-3.00 and \$3.90-4.00 paid.

## BACON TYPE OF HOG.

(Continued from page 27.)

"However, there is a growing tendency in this country for leaner cuts of pork—leaner pork chops, leaner bacon. Whether our American taste for bacon will become more like the British taste within the next few years cannot, of course, be told now.

## Domestic Demand for Leaner Meats.

"But packers have noticed a growing tendency for leaner, lighter meats, and at times an increasing difficulty in disposing of the heavier cuts. Heavy pork loins, for example, wholesale for three to eight cents a pound less than light loins even though both are of good quality. This means that on a 350 pound hog the packer realizes from one to two dollars less per hog from the sale of loins alone, and hence has less money to return to the producer.

"The producer could grow a larger number of hogs and market them at an earlier age. This would increase the supply of lighter, leaner cuts. Of course, we must not lose sight of the fact that lard and fat backs and some other fat cuts have been in tremendous demand during the last year, but my thought is that even though a considerable number of producers should raise more hogs and market them earlier, there still would be enough farmers in the Corn Belt raising heavy hogs, and enough heavy sows which had been used for breeding, to supply the lard and fat cuts wanted.

"In any event, it is worth while for the American producers and the American packers to expand our trade abroad. Would not the raising of bacon type hogs in sufficient numbers to meet the English demand be one way of doing this?"

## CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner, from J. F. Nicolas.)

Chicago, Dec. 8, 1923.—Quotations on hides at Chicago for the week ending Dec. 8, 1923, with comparisons, are as follows:

PACKER HIDES.			
	Week ending Dec. 8, '23.	Week ending Dec. 1, '23.	Corresponding week, 1922.
Spread native steers	14½@15c	14½@15c	24 @25c
Heavy native steers	13½@14c	13½@14c	@20c
Heavy Texas steers	@11c	@11c	@18c
Heavy butt branded steers	@11c	@11c	@18½c
Heavy Colorado steers	@10c	@10c	@17½c
Ex-Light Texas steers	@7½c	@7½c	@14c
Branded cows	@7½c	@7½c	@14c
Heavy native cows	@12c	@12c	18@19c
Light native cows	@10c	@10c	16@16½c
Native bulls	9 @9½c	9 @9½c	15@16c
Branded bulls	@7½c	@7½c	13@14c
Calfskins	@18c	@18c	20@21c
Kip	15 @15½c	15 @15½c	18@19c
Stunks, regular	\$1.40@1.45	\$1.40@1.45	\$1.05@1.10
Stunks, hairless	35 @70c	35 @70c	40 @85c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

## CITY AND SMALL PACKERS.

	Week ending Dec. 8, '23.	Week ending Dec. 1, '23.	Corresponding week, 1922.
Natives all weights	9 @10c	9 @10c	@15c
Bulls, native	@8c	@8c	@13c
Branded hides	7 @7½c	7 @7½c	@13c
Calfskins	16½@17c	16½@17c	@18c
Kip	14 @15c	14 @15c	@17c
Light calf	\$1.40@1.50	\$1.40@1.50	\$1.20@1.30
Stunks, regular	\$1.15@1.25	\$1.15@1.25	\$0.90@1.00
Stunks, hairless	30 @60c	35 @70c	35 @70c

## COUNTRY HIDES.

	Week ending Dec. 8, '23.	Week ending Dec. 1, '23.	Corresponding week, 1922.
Heavy steers	8 @8c	8 @8c	13 @14c
Heavy cows	7 @8c	7 @8c	12½@13c
Butts	7½@8c	7½@8c	12½@13c
Extremes	9 @10c	9 @10c	14 @15c
Bulls	6½@7c	6½@7c	11½@12c
Branded	6 @6½c	6 @6½c	11 @12c
Calfskins	14 @15c	14 @15c	14 @15c
Kip	12 @13c	12 @13c	13 @14c
Light calf	\$1.20@1.25	\$1.20@1.25	\$1.10@1.20
Deacons	\$1.00@1.10	\$1.00@1.10	\$0.90@1.00
Stunks, regular	\$0.75@1.00	\$0.75@1.00	\$0.50@0.60
Stunks, hairless	25 @30c	25 @30c	25 @30c
Horsehides	\$3.00@4.00	\$3.00@4.00	\$4.50@5.00
Hogskins	25 @30c	25 @30c	15 @20c

## SHEEPSKINS.

	Week ending Dec. 8, '23.	Week ending Dec. 1, '23.	Corresponding week, 1922.
Large packers	\$2.40@2.50	\$2.40@2.50	\$2.75@2.90
Packers, shear	\$2.15@2.25	\$2.15@2.25	\$2.50@2.60
Flings	\$1.20@1.25	\$1.20@1.25	\$1.15@1.17½
Country pelts	\$1.25@1.75	\$1.25@1.75	\$1.50@2.50
Dry pelts	27 @30c	27 @30c	26 @30c

## SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Dec. 1, 1923:

CATTLE.			
	Week ending Dec. 1, 1923.	Prev. week, 1922.	Cor. week, 1922.
Chicago	26,069	32,062	32,217
Kansas City	26,069	30,631	30,339
Omaha	11,574	12,018	14,371
East St. Louis	18,608	11,158	18,608
St. Joseph	5,972	9,001	8,087
Sioux City	4,104	4,544	4,544
Cudahy	831	853	753
Fort Worth	5,771	8,735	.....
Philadelphia	2,294	2,234	2,125
Indianapolis	1,895	2,242	2,315
Boston	2,327	2,796	2,187
New York and Jersey City	8,650	10,088	9,638
Oklahoma City	3,861	5,835	6,471

HOGS.			
	Week ending Dec. 1, 1923.	Prev. week, 1922.	Cor. week, 1922.
Chicago	199,000	210,400	141,800
Kansas City	43,683	53,142	52,063
Omaha	29,086	34,485	29,338
East St. Louis	43,949	65,007	57,363
St. Joseph	35,106	45,428	50,228
Sioux City	26,885	32,855	18,967
Cudahy	29,615	29,514	25,340
Ottumwa	17,739	20,258	16,650
South St. Paul	.....	.....	81,300
Fort Worth	6,153	2,607	.....
Philadelphia	25,256	22,618	25,578
Indianapolis	30,208	40,553	33,159
Boston	31,563	33,764	32,662
New York and Jersey City	54,495	66,927	54,123
Oklahoma City	6,910	6,100	8,801
Milwaukee	.....	.....	12,000
Cincinnati	.....	.....	14,100

SHEEP.			
	Week ending Dec. 1, 1923.	Prev. week, 1922.	Cor. week, 1922.
Chicago	59,310	47,097	37,928
Kansas City	13,574	10,480	17,796
Omaha	19,547	19,040	18,995
East St. Louis	5,618	6,845	5,021
St. Joseph	9,232	8,637	10,343
Sioux City	4,431	6,894	2,305
Cudahy	247	458	321
Fort Worth	1,606	2,044	.....
Philadelphia	5,062	6,109	5,165
Indianapolis	498	500	868
Boston	6,785	8,122	5,902
New York and Jersey City	33,228	48,543	40,500
Oklahoma City	142	108	184



# ICE AND REFRIGERATION

## ICE NOTES.

The Greenville Ice Co., Inc., has been incorporated in Greenville, Ala., with a capital stock of \$5,000 by H. P. Martin, D. M. Powell and Genie Martin.

The cold storage plant in Holley, N. Y., was recently destroyed by fire with a loss of over \$17,000.

The Alabama Ice Co., Inc., has been incorporated in Mobile, Ala., with a capital stock of \$15,000 by Mr. and Mrs. H. M. Folkes, E. C. Tonsmeire, E. L. Dukate, Frank E. Smee, Lyons Swayse and George Riva.

Fire did slight damage to the George Ice Company's plant in Savannah, Ga., recently.

The Charlotte Ice Co., has been incorporated in Charlotte, N. C., with a capital stock of \$100,000. Incorporators are W. L. Burroughs, H. L. Taylor and E. Y. Keesler.

A new ice and cold storage plant is being erected in Wilmington, Del., for the Fruit Growers' Express.

The National Ice & Cold Storage Company is erecting a \$75,000 ice plant at Hayward, Cal.

The ice storage house at Polaris, Cal., is being torn down after 27 years of service.

## PACKINGHOUSE INSULATION.

(Continued from page 25.)

steam main carrying steam at 150 pounds gauge pressure to an engine 100 feet away.

Computation showed that during one year's time 1,428,000 pounds of steam would be wasted due to radiation from the bare main. Figuring 8 1/3 pounds of steam per gallon of water, 171,200 gallons of water would be needlessly handled in this plant during the year, on account of this bare steam main.

Further computation showed that 90 tons of coal would be required during the year to provide for this loss of heat. A good insulation would stop 90 per cent of any such waste, and save in this instance two whole carloads, or 80 tons of coal a year.

In a case such as this the cost of the insulation could be repaid in savings in less than six months. After that the amount saved would be clear net gain.

Examples such as these (representing actual cases) can be given indefinitely. These, however, are sufficient to illustrate the economy of insulation.

### What Insulation Must Do.

Efficient and effective insulation will fill not one, but all, of the following necessary requirements:

It must be unaffected by those condi-

tions of temperature, moisture and vibration which are imposed upon it.

It must be structurally strong, in order to remain in place despite that rough usage to which it may be subjected.

Insulation must not only be efficient, but also durable, and, most important, it must continue to give high efficiency over a long period of time.

Very often little importance is attached to the selection of insulation. The writer has frequently seen low pressure covering trying to perform the service on high pressure lines for which it was never designed.

Low pressure coverings are for pressures not over 25 pounds. This is the cheapest kind of a covering, designed to take care of heat losses, usually on hot water, exhaust steam heating pipes, or to prevent the danger of some employee burning himself by coming in contact with such pipes.

### Packinghouse High Pressure Covering.

Greatest care should be taken in the selection of high pressure covering. Packinghouse conditions are different from most industrial conditions. A high pressure line with inefficient covering is waste.

In the first place, durability should be considered. A moulded type of insulation, unless of proper construction and material, placed on a steam line and in service for a certain period of time tends to lose

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Cleveland—Curtis Bros. Transfer Co.  
Detroit—Brennan Truck Co.  
El Paso—R. E. Huthstainer, 615 Mills Bldg.  
Jacksonville—Service Warehouse Co.

Los Angeles—Mailliard & Schmiedell.  
Mexico, D. F.—F. Bessaur, Jr., 7 a de Colima 225 E.  
New York—Roessler & Hasselacher Chemical Co., 709 6th Ave.  
Newark—American Oil & Supply Co.  
New Orleans—O. E. Lewis & Co., Inc., 628 Camp St.  
Norfolk—Southgate Forwarding & Storage Co.  
Pittsburgh—Pennsylvania Transfer Co.; Pennsylvania Brewers Supply Co., 158 10th St.

Philadelphia—Henry Bower Chemical Mfg. Co.  
Richmond—Bowman Transfer & Storage Co.  
Rochester—Rochester Warehouse & Distributing Co., 1 Mt. Hope St.  
Savannah—Savannah Brokerage Co.  
San Francisco—Mailliard & Schmiedell.  
Seattle—Mailliard & Schmiedell.  
Tampa—Charles Hovey, Room 215, Citizens Bank Bldg.  
Toledo—Moreton Truck Co.; G. H. Weddle & Co., 1922 Canton St.  
Washington—Littlefield, Alford & Co.

its strength and to break easily; therefore, it cannot be removed from the line and again placed in service.

On the other hand, there are types of coverings composed of laminations of asbestos paper that are most efficient, and can be removed and reapplied again and again.

In packinghouses changing of steam lines frequently takes place; therefore this laminated type of covering is economy in the long run, even though the first cost may prove higher than the moulded type of insulation.

As an illustration of this, some years ago a certain large packing company had occasion to change a good many thousand feet of piping in their plant. This piping was insulated with a laminated insulation, which was removed and stored in a warehouse in racks, according to the size of the covering.

Afterwards, when the piping was again in place, this covering was reapplied, and is performing in a first-class, satisfactory manner today. There are approximately 10 carloads of material involved in this one instance.

### Brine and Ammonia Insulation.

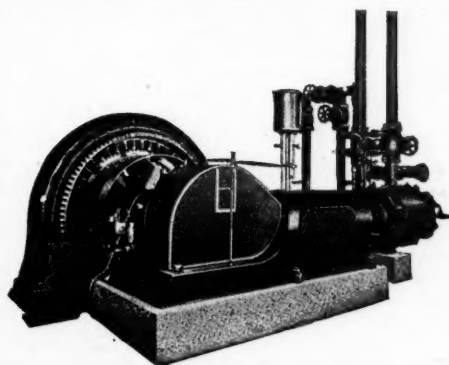
How many readers have considered the enormous loss to the coal pile through inefficient or poorly applied insulation on brine and ammonia lines?

In the first place, materials must be used that can be applied to the pipe in such a manner that no moisture will appear between the pipe surface and the insulation. Materials must then be applied in a durable manner, and of sufficient thickness to prevent the frost appearing on the outer surface, this thickness depending on the brine temperature and the outside air temperature.

The outer surface of the insulation must be finished so that it will be waterproof, and so that there will be no infiltration of air. If it is not finished in this manner, moisture will accumulate therein sooner or later to such an extent that the insulating value of the material is worthless, and finally freezing, causing the line to be one solid mass of ice outside of the pipe surface.

It is necessary to prevent this, because if insulation is filled with frost or moisture, refrigeration is being lost and refrigeration is costly. A great deal of power and fuel is required to make up for the refrigeration thus wasted.

Recommendations of a good insulation engineer should be followed in selecting the specification for this class of work.



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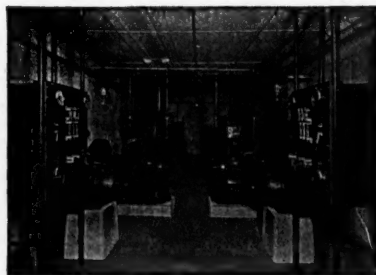
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Los Angeles, Cal.  
San Francisco, Cal.  
Seattle, Wash.  
Portland, Ore.  
Spokane, Wash.

# Chicago Section

D. C. Link, prominent New York broker and tallow authority, spent a few days in Chicago this week.

A. D. Donnell, assistant superintendent of the Rath Packing Company, Waterloo, Iowa, was in Chicago this week.

Fred Begg, secretary-treasurer of Powers-Begg Company, Jacksonville, Ill., spent a few days in Chicago this week.

Herbert Madden, of the East Tennessee Packing Co., Knoxville, Tenn., was a visitor to Chicago during the Stock Show.

President Jay E. Decker of Jacob E. Decker & Sons Company, Inc., Mason City, Iowa, was a Chicago visitor this week.

Morris C. Bastian, general manager of Arbogast & Bastian Company, Allentown, Pa., was a Chicago visitor during the week.

J. S. McLean, secretary and treasurer of the Harris Abattoir Company, Ltd., Toronto, spent a few days in Chicago this week.

F. Boyd, treasurer of the New Zanesville Provision Company, Zanesville, Ohio, called on his many friends in Chicago during the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 42,236 cattle, 12,260 calves, 186,810 hogs and 48,471 sheep.

A. J. Canfield, traffic manager for the North Packing and Provision Co., Boston, was in Chicago this week attending the packers' freight rate hearings.

D. A. Blanton, president of the Blanton-Simms Company, St. Louis, well-known refiners of edible vegetable oils, called on some of his Chicago friends this week.

George H. Swift of Boston; Charles H. Simons, Boston district manager; J. P. Healy, Baltimore district manager, and other Swift luminaries, were in Chicago this week.

Fred T. Fuller, president of the Iowa Packing Company, was in Chicago this week from Des Moines. Mr. Fuller came primarily to attend the hearings on the Iowa freight rate case.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, December 1, for shipment sold out, ranged from 7.00 to 20.00 cents per pound, averaged 12.59 cents per pound.

Walter Blumenthal, president of the United Dressed Beef Co., New York, made his annual Stock Show visit to Chicago this week. Mr. Blumenthal has a host of friends in the industry and is known as one of its leading beef experts.

Dr. H. C. Taylor, chief of the Bureau of Agricultural Economics, U. S. Department of Agriculture; Lloyd Tenney, assistant chief; Clyde J. Marquis, W. C. Davis and other divisional heads, were in Chicago this week attending the Stock Show.

Provision shipments from Chicago for the week ending December 1, with comparisons, were as follows:

	Last week.	Prev. week.	Last year.
Cured meats, lbs.	10,286,000	15,710,000	13,126,000
Canned meats, cases	5,053	8,010	11,908
Fresh meats, lbs.	16,474,000	20,260,000	20,350,000
Pork, bbls.	778	1,457	4,667
Lard, lbs.	7,548,000	10,619,000	9,247,000

George Reichert superintendent of Oscar Mayer & Co.'s packing plant, was married on Dec. 1 to Miss Gertrude Liss. Mr. Reichert is known as the youngest superintendent in the meat packing industry. The ceremony was elaborate, and was held in the Ravenswood Club house. The speakers of the evening were Mr. Oscar Mayer, Jr., Mr. Tennyson and Mr. Hill.

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending November 29, 1923, with comparisons:

STEERS.		Same week.	Week ended
	Nov. 29, 1922.	Nov. 22.	Nov. 22.
Toronto	\$7.25	\$7.25	\$6.75
Montreal (W.)	5.50	5.75	5.50
Montreal (E.)	5.50	5.75	5.50
Winnipeg	5.35	5.50	5.25
Calgary	4.40	4.50	4.40
Edmonton	4.50	5.00	4.25
JALVES.		Same week.	Week ended
	Nov. 29, 1922.	Nov. 22.	Nov. 22.
Toronto	\$11.50	\$12.00	\$11.50
Montreal (W.)	11.00	12.00	11.25
Montreal (E.)	11.00	12.00	11.25
Winnipeg	6.00	6.00	5.00
Calgary	4.25	4.00	4.25
Edmonton	4.50	3.25	4.50
HOGS.		Same week.	Week ended
	Nov. 29, 1922.	Nov. 22.	Nov. 22.
Toronto	\$9.05	\$12.25	\$9.15
Montreal (W.)	9.25	12.10	9.00
Montreal (E.)	9.25	12.10	9.00
Winnipeg	7.97	10.72	8.36
Calgary	7.42	9.92	8.23
Edmonton	8.25	10.45	8.80
LAMBS.		Same week.	Week ended
	Nov. 29, 1922.	Nov. 22.	Nov. 22.
Toronto	\$12.00	\$13.00	\$11.75
Montreal (W.)	10.25	12.50	10.50
Montreal (E.)	10.25	12.50	10.50
Winnipeg	11.00	11.00	10.50
Calgary	11.50	10.25	11.00
Edmonton	11.25	10.00	11.50

## DINES BOYS AND GIRLS.

(Continued from page 26.)

have made possible this wonderful gathering tonight totaling in excess of 1,600.

You boys and girls are to be congratulated upon achieving the enviable place of a state champion, and while congratulating you, I cannot refrain from impressing upon you the fact that in this achievement you have also greatly increased your personal responsibilities.

You are the outstanding girls and boys of your communities, or you would not be here. Your interest and close application to your work with a personal determination to do something better than the other girl or boy has won for you this enviable title of state champion. You have established a record, and thereby your personal responsibility to which I refer becomes very apparent for the reason that from this time on you will be the ideal upon which some boy or girl will build his future in the honorable science of agriculture.

I do not feel that it would be out of place to likewise suggest to you that your present position is only the beginning of systematic effort that will carry with it plenty of hard work and disappointments before you reach your full growth in the study and practical application in the science of arts and agriculture.

It is from now on that your responsibilities to the 700,000 other club members will increase because they will watch with considerable interest your progress and the amount of success your efforts bring to you.

In extending our congratulations we do not overlook congratulating those who have given of their time, patience and energy in developing in you first hand knowledge of the best, most modern and scientific

### H. N. Jones Construction Co.

Engineers  
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Packing Houses  
30 Years Experience

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Manhattan Building, Chicago, Ill. Cable Address, Pacarco

## C. W. Riley, Jr.

BROKER  
2109 Union Central Bldg., Cincinnati, O.  
Provisions, Oils, Greases and Tallow  
Offerings Solicited



tific methods of producing food for the nation. These club leaders, both men and women, have a most sacred trust and the splendid work of you and the other 700,000 club members in the United States is, I think, a monumental testimony to the good work of these people. We look upon you as the future men and women of our farms, and it is not beyond the realm of possibility that I am looking into the faces of the future statesmen of this great nation and whom upon those who follow us must depend for her future security.

I cannot conceive it possible that there could be a more constructive and permanent work carried on in this nation than that of giving to our boys and girls of the rural communities an opportunity of not only scientifically and efficiently producing the food of the nation, as well as giving to them a knowledge of the economic influences that affect either their individual or combined efforts. The basis of prosperity in this nation is agriculture.

While in Chicago you are in the industrial capital of the United States. Everything upon which this great city depends for keeping its wheels of industry in motion, thereby providing the comforts of life to millions of people, depends upon agriculture.

It is encouraging to observe that there is an awakening on the part of many of America's business men that what this nation most needs is to develop some sound plan of insuring prosperous agriculture. I know of no better way than enlisting the best thought and effort of the young people of the rural communities and educating those in the cities as to both the value and dignity of the long hours and effort put forth by you and those whom you represent in connection with carrying on the agricultural activities of this nation.

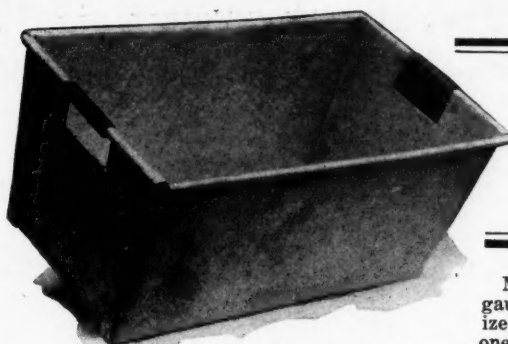
I believe that our government and that our business men and others should be speedily brought into a full realization of the value of this work and that sufficient government and state appropriations be set aside to carry it on in a satisfactory manner. In doing this, it is my firm belief that one of the most fundamental pieces of work in connection with insuring the future prosperity of agriculture in our nation will have been made effective.

We have on our farms in America in excess of 8,000,000 girls and boys, yet this work is being carried on actively among 700,000 or more. It seems to me that it is a challenge to our governments, both federal and state, as well as to our citizenship, whether individuals or in association by business or otherwise, to see to it that this nation does not long delay in providing ways and means by which this work can be carried into the homes and communities of the entire 8,000,000 girls and boys available for this splendid and constructive training.

There are a great many viewpoints as to what is wrong with our agriculture. It will not be my purpose to enter into a discussion of this matter, but I firmly believe that no sounder principles could be put forth than that of developing in the coming men and women of the farms a thorough knowledge of the practical application of scientific facts in relation to their daily operations. After all, it would seem that success with any undertaking, whether it be the business of the city or the business of the farm, depends upon efficient operations.

I firmly believe that the solution of the agricultural problems lies with you. Efficiency is the basis of your undertakings, because when you look upon the average yield per acre of corn in the United States as 30 bushels and then consider that your average has been 60 bushels, it is apparent that the solution of the agriculture problems does lie with you.

The efficiency of your work and its importance to the welfare of the nation is



## Galvanized Steel Delivery Pans

Made of 22 gauge galvanized steel, all in one piece, 28" long, 14" wide and 11" deep. Reinforced around the top with a 7/16 steel rod, welded at the ends. The bottoms are reinforced with 1x1 galvanized angle iron, running full length of the bottom, and far enough up on the ends to protect the corners.

We will ship a pan to any packing house in the United States subject to inspection and approval.

Price \$3.75 F. O. B. Dubuque, Iowa. Same general construction, light weight \$2.50.

## Dubuque Steel Products Co.

455 Central Ave.

Dubuque, Iowa

also apparent in your increased production of meat through improved livestock breeding, as well as every other activity of your organization.

Seven hundred thousand club members may seem like a large number, but when compared to the total number of girls and boys available for membership, it is relatively small. I hope that this time next year the membership in the girls' and boys' agricultural clubs will be at least doubled.

This is not a difficult task. It means a little harder work on the part of your state club leaders and some assistance on the part of the government in appropriating funds to be used exclusively for this work. Let us all resolve to do our part to accomplish this end.

## CHICAGO LIVESTOCK.

RECEIPTS.				
	Cattle.	Hogs.	Sheep.	
Monday, Nov. 26.....	20,181	3,239	84,465	16,687
Tuesday, Nov. 27.....	15,358	3,215	68,779	10,442
Wednesday, Nov. 28.....	9,729	1,597	29,451	10,768
Thursday, Nov. 29. Holiday				
Friday, Nov. 30.....	11,725	1,590	43,834	27,562
Saturday, Dec. 1.....	1,506	64	10,568	1,344
Total for week.....	58,507	9,703	235,097	68,803
Previous week.....	62,774	13,540	239,295	71,922
Year ago.....	68,876	10,879	182,037	68,203
Two years ago.....	60,784	15,673	213,190	89,669
SHIPMENTS.				
	Cattle.	Hogs.	Sheep.	
Monday, Nov. 26.....	4,252	228	11,181	2,374
Tuesday, Nov. 27.....	4,984	241	9,530	6,790
Wednesday, Nov. 28.....	6,071	185	11,195	5,221
Thursday, Nov. 29. Holiday				
Friday, Nov. 30.....	2,714	80	15,047	5,039
Saturday, Dec. 1.....	204	14	3,124	1,277
Total for week.....	18,315	648	50,027	20,701
Previous week.....	22,359	1,262	39,405	22,853
Year ago.....	26,138	1,491	46,703	31,244
Two years ago.....	26,761	1,979	66,727	33,514
Receipts at Chicago Stock Yards thus far this year to Dec. 1, with comparative totals:				
	1923.		1922.	
Cattle.....	2,912,436		2,902,846	
Calves.....	708,971		718,730	
Hogs.....	9,308,743		7,291,493	
Sheep.....	3,779,562		3,538,454	
Combined weekly hog receipts at eleven markets for 1923 to Dec. 1, with comparisons:				
	Week.	Year to date.		
Week ending Dec. 1.....	732,000	34,461,000		
Previous week.....	685,000			
Corresponding week, 1922.....	670,000	26,432,000		
Corresponding week, 1921.....	698,000	26,060,000		
Corresponding week, 1920.....	640,000	26,043,000		
Average, 1908 to 1923.....	720,000	24,804,000		
Combined receipts at seven points for the week ending Dec. 1, 1923, with comparisons:				
	*Cattle.	Hogs.	Sheep.	
Week ending Dec. 1.....	172,000	597,000	155,000	
Previous week.....	234,000	686,000	173,000	
1922.....	220,000	620,000	158,000	
1921.....	170,000	639,000	216,000	
1920.....	217,000	473,000	191,000	
Average, 1914-1922.....	238,000	608,000	233,000	
Combined receipts at seven markets for 1923 to Dec. 1 and the corresponding period for previous years:				

	*Cattle.	Hogs.	Sheep.
1923.....	10,380,000	28,223,000	10,139,000
1922.....	10,173,000	21,107,000	9,386,000
1921.....	8,524,000	20,166,000	11,019,000
1920.....	9,824,000	20,534,000	10,411,000

\*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top and average prices for hogs for under-mentioned weeks:

	Number weight, received.	lbs.	Prices—Top.	Avg.
Week ending Dec. 1.....	*235,500	*235	\$ 7.15	\$ 6.70
Previous week.....	239,295	234	7.50	6.90
1922.....	182,637	232	8.90	8.15
1921.....	213,199	222	7.25	6.90
1920.....	176,235	226	10.65	10.20
1919.....	244,658	221	14.60	14.00
1918.....	300,478	223	17.90	17.57
1917.....	186,412	211	17.45	17.10
1916.....	267,275	193	10.35	9.75
1915.....	298,818	191	7.00	6.40
1914.....	260,801	227	7.75	7.10
1913.....	221,174	215	7.95	7.75

Average, 1913-1922 .. 238,200 216 \$10.95 \$10.50

\*Receipts and average weight for the week ending Dec. 1, 1923, unofficial.

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Dec. 1.....	\$ 9.90	\$ 6.70	\$ 7.25	\$12.75
Previous week.....	9.40	6.90	7.00	12.25
1922.....	9.35	8.15	7.00	14.35
1921.....	7.30	6.90	4.35	9.90
1920.....	10.75	10.20	5.00	11.80
1919.....	15.10	14.00	9.40	15.75
1918.....	15.60	17.57	9.30	14.90
1917.....	11.25	17.10	11.90	16.35
1916.....	10.15	9.75	8.75	12.45
1915.....	8.40	6.40	6.10	9.05
1914.....	8.85	7.10	5.25	8.05
1913.....	8.25	7.75	4.95	7.65

Average, 1913-1922.....\$10.55 \$10.50 \$ 7.20 \$12.05

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards for week mentioned:

	Cattle.	Hogs.	Sheep.
*Week ending Dec. 1.....	39,500	184,600	47,100
Previous week.....	40,415	199,890	49,069
1922.....	42,738	135,934	36,961
1921.....	34,069	151,477	56,136
1920.....	36,940	146,077	42,086

\*Saturday, Dec. 1, estimated.

Chicago packers' hogs slaughtered for the week ending Dec. 1, 1923:

Armour & Co.....	19,900
Anglo-American Provision Co.....	10,200
G. H. Hammond Co.....	23,900
Morris & Co.....	12,800
Wilson & Co.....	19,900
Boyd-Lunham & Co.....	17,100
Western Packing & Provision Co.....	11,600
Robert & Oake.....	8,900
Miller & Hart.....	7,600
Independent Packing Co.....	12,400
Brennan Packing Co.....	6,400
William Davies Co.....	4,000
Agar Packing Co.....	2,400
Others.....	27,000

Total.....199,000  
Previous week.....210,400  
Year ago.....141,800  
Two years ago.....151,100  
Three years ago.....156,500

(For Chicago livestock prices see page 40.)



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Friday, November 30, 1923.

### Green Meats.

Regular Hams—		
8-10 lbs. avg.	.....	@14
10-12 lbs. avg.	.....	@13½
12-14 lbs. avg.	.....	@13¼
14-16 lbs. avg.	.....	@13
16-18 lbs. avg.	.....	@12½
18-20 lbs. avg.	.....	@12¼
Skinned Hams—		
14-16 lbs. avg.	.....	@15¼
16-18 lbs. avg.	.....	@15
18-20 lbs. avg.	.....	@14¾
20-22 lbs. avg.	.....	@14½
22-24 lbs. avg.	.....	@14¼
24-26 lbs. avg.	.....	@14
26-30 lbs. avg.	.....	@13½
Pork—		
4-6 lbs. avg.	.....	@8¼
6-8 lbs. avg.	.....	@8
8-10 lbs. avg.	.....	@7¾
10-12 lbs. avg.	.....	@7½
12-14 lbs. avg.	.....	@7¼
14-16 lbs. avg.	.....	@7
Clear Bellies—		
6-8 lbs. avg.	.....	@13¾
8-10 lbs. avg.	.....	@12¾
10-12 lbs. avg.	.....	@12½
12-14 lbs. avg.	.....	@12¼
14-16 lbs. avg.	.....	@12

### Pickled Meats.

Regular Hams—		
10-12 lbs. avg.	.....	@16
12-14 lbs. avg.	.....	@16
14-16 lbs. avg.	.....	@15½
16-18 lbs. avg.	.....	@15¼
18-20 lbs. avg.	.....	@15½
20-22 lbs. avg.	.....	@15¼
Skinned Hams—		
14-16 lbs. avg.	.....	@16
16-18 lbs. avg.	.....	@15½
18-20 lbs. avg.	.....	@15¼
20-22 lbs. avg.	.....	@15½
22-24 lbs. avg.	.....	@15¼
24-26 lbs. avg.	.....	@15
26-30 lbs. avg.	.....	@14½
Pork—		
4-6 lbs. avg.	.....	@9½
6-8 lbs. avg.	.....	@9
8-10 lbs. avg.	.....	@8¾
10-12 lbs. avg.	.....	@8½
12-14 lbs. avg.	.....	@8¼
14-16 lbs. avg.	.....	@8
Bellies (square cut and seedless)—		
6-8 lbs. avg.	.....	@14
8-10 lbs. avg.	.....	@12¾
10-12 lbs. avg.	.....	@12½
12-14 lbs. avg.	.....	@12¼
14-16 lbs. avg.	.....	@12

### Dry Salt Meats.

Extra ribs, 35-45.	.....	@10
Extra clears, 35-45.	.....	@10
Regular plates, 6-8.	.....	@9½
Clear plates, 4-7.	.....	@9
Jowl butts	.....	@8½
Fat Backs—		
8-10 lbs. avg.	.....	@10½
10-12 lbs. avg.	.....	@11½
12-14 lbs. avg.	.....	@12½
14-16 lbs. avg.	.....	@12½
16-18 lbs. avg.	.....	@12½
18-20 lbs. avg.	.....	@12½
20-25 lbs. avg.	.....	@12½
Clear Bellies—		
14-16 lbs. avg.	.....	@10½
16-18 lbs. avg.	.....	@10½
18-20 lbs. avg.	.....	@10½
20-25 lbs. avg.	.....	@10½
30-35 lbs. avg.	.....	@10½
35-40 lbs. avg.	.....	@10½
40-50 lbs. avg.	.....	@10½

### LIVE HOGS.

Hogs, heavy	.....	7.25@7.75
Hogs, medium	.....	7.90@8.00
Hogs, 140 lbs.	.....	7.90@8.00
Pigs, under 70 lbs.	.....	7.25@8.50
Roughs	.....	5.75@6.25

### DRESSED HOGS.

Hogs, heavy	.....	@10½
Hogs, 180 lbs.	.....	@10½
Hogs, 160 lbs.	.....	@11½
Hogs, 140 lbs.	.....	@11½
Pigs, 80 lbs.	.....	@10½

## FUTURE PRICES.

Official Board of Trade, Range of Prices.

SATURDAY, DECEMBER 1, 1923.

LARD—				
	Open.	High.	Low.	Close.
Jan.	11.77½	11.77½	11.70	11.70
Mar.	11.75	11.77½	11.75	11.75
May	11.77½	11.85	11.77½	11.80
CLEAR BELLIES—				
Jan.	.....	.....	.....	10.25
Mar.	.....	.....	.....	10.35
SHORT RIBS—				
Jan.	.....	.....	.....	9.95
May	.....	.....	.....	9.85

MONDAY, DECEMBER 3, 1923.

LARD—				
	Open.	High.	Low.	Close.
Dec.	11.97	12.05	11.97	12.05 b
Jan.	11.80	11.85	11.80	11.82 ax
Mar.	.....	.....	.....	11.85
May	11.85	11.85	11.85	11.85 ax
CLEAR BELLIES—				
Jan.	10.30	10.45	10.30	10.45 b
Mar.	.....	.....	.....	10.55 b
SHORT RIBS—				
Jan.	10.00	10.00	9.95	10.00 ax
May	10.05	10.12	10.05	10.10 ax

TUESDAY, DECEMBER 4, 1923.

LARD—				
	Open.	High.	Low.	Close.
Dec.	11.82	11.95	11.82	12.17 b
Jan.	11.85	11.95	11.85	11.95 b
Mar.	11.85	11.95	11.85	11.95 b
May	11.85	11.95	11.85	11.94 b
CLEAR BELLIES—				
Jan.	.....	.....	.....	10.50 b
Mar.	.....	.....	.....	10.57 b
SHORT RIBS—				
Jan.	10.00	10.00	9.95	9.95 ax
May	10.10	10.10	10.05	10.05 ax

WEDNESDAY, DECEMBER 5, 1923.

LARD—				
	Open.	High.	Low.	Close.
Dec.	11.95	11.95	11.87	12.20 ax
Jan.	11.95	11.95	11.87	11.87
Mar.	11.95	11.95	11.87	11.87
May	11.92	11.92	11.90	11.90 b
CLEAR BELLIES—				
Jan.	.....	Nominal	.....	10.50
Mar.	.....	.....	.....	10.60 b
SHORT RIBS—				
Jan.	9.82	9.85	9.82	9.85 b
May	10.05	10.05	9.95	9.95 ax

THURSDAY, DECEMBER 6, 1923.

LARD—				
	Open.	High.	Low.	Close.
Dec.	12.35	12.37	12.35	12.35 ax
Jan.	11.87	12.12	11.87	12.07 b
Mar.	12.12	12.12	12.05	12.05
May	11.87	12.15	11.87	12.10
CLEAR BELLIES—				
Jan.	10.50	10.50	10.47	10.50 ax
Mar.	10.50	10.50	10.47	10.47 ax
SHORT RIBS—				
Jan.	9.75	9.90	9.75	9.87
May	9.87	10.02	9.87	9.97-10ax

FRIDAY, DECEMBER 7, 1923.

LARD—				
	Open.	High.	Low.	Close.
Dec.	12.12	12.37	12.12	12.60 b
Jan.	12.27	12.40	12.27	12.35 ax
Mar.	12.20-22	12.40	12.20	12.35 b
CLEAR BELLIES—				
Jan.	.....	.....	.....	10.50 ax
Mar.	.....	.....	.....	10.50 b
SHORT RIBS—				
Jan.	9.95	9.95	9.95	9.95
May	10.07	10.07	10.07	10.07

## Chicago Hog Purchases.

Purchases of hogs by Chicago packers for the week ending Thursday, December 6, 1923, with comparisons, follow:

	Week ending	Prev.
	Dec. 6.	week.
Armour & Co.	25,202	23,420
Anglo-Amer. Prov. Co.	10,257	11,961
Swift & Co.	25,407	24,378
C. H. Hammond & Co.	14,356	15,082
Morris & Co.	28,122	23,894
Wilson & Co.	21,700	20,283
Boyd-Lunham & Co.	12,836	8,168
Western Pkg. & Prov. Co.	18,200	13,500
Roberts & Oake	9,749	7,984
Miller & Hart	10,232	8,554
Independent Packing Co.	14,387	13,500
Brennan Packing Co.	8,140	5,312
William Davies Co.	1,300	2,800
Agar Packing Co.	2,118	650
Others	3,000	2,500
Total	205,206	181,915

## CHICAGO RETAIL FRESH MEATS

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	30	28	15
Rib roast, light end.	40	32	20
Chuck roast	20	18	14
Steaks, round	40	30	20
Steaks, sirloin, first cut.	45	38	25
Steaks, porterhouse	70	55	28
Steaks, flank	28	25	18
Beef stew, chuck	18	15	12½
Corned briskets, boneless	22	20	15
Corned plates	14	12	10
Corned rumps, boneless	25	22	18

### Lamb.

	Good.	Com.
Hindquarters	40	25
Legs	42	28
Stews	12½	13
Chops, shoulder	28	26
Chops, rib and loin	50	..

### Mutton.

Legs	22	..
Stew	12½	..
Shoulders	20	..
Chops, rib and loin	35	..

### Pork.

Loins, whole, 8@10 av.	20	@22
Loins, whole, 10@12 av.	18	@20
Loins, whole, 12 to 14.	16	@18
Loins, whole, 14 and over.	15	@17
Chops	22	@25
Shoulders	22	@23
Butts	10	@15
Spareribs	12	@12
Hocks	12	@12
Leaf lard, unrendered	12	@14

### Veal.

Hindquarters	.....	@30
Forequarters	10	@15
Legs	30	@40
Loins, whole, 12 to 14.	12½	@16
Shoulders	12½	@20
Cutlets	22	@25
Rib and loin chops	.....	@40

### Butchers' Offal.

Suet	.....	@ 4
Short fat	.....	@ 2
Bones, per 100 lbs.	.....	@50
Calf skins	.....	@13
Kips	.....	@12
Deacons	.....	@12

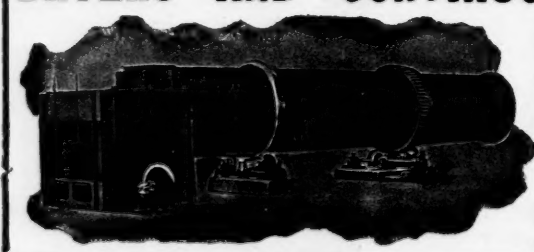
## CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6½	6½
Crystals	7½	7½
Double refined nitrate of soda, f. o. b.	.....	.....
N. Y. & S. F., carloads	4½	4½
Less than carloads, granulated	4½	4½
Crystals	5½	5½
Kegs, 100@130 lbs., 1c more.	.....	.....
Boric acid, in carloads, powdered, in	.....	.....
bbls.	10	9½
Crystals to powdered, in bbls., in 5-ton	10½	9½
lots or more	10½	10
In bbls. in less than 5-ton lots	10½	10
Borax, carloads, powdered, in bbls.	5½	5½
In ton lots, gran. or powdered, in bbls.	5½	5½

Sugar—	
Raw sugar, 96 basis	@7.25
Second sugar, 90 basis	@6.50
Syrup, testing 63 to 65 combined sucrose	@35
Standard, granulated, f. o. b. refinery (net)	@8.80
Plantation, granulated, f. o. b. New Orleans (less 2 per cent)	@8.60
White clarified, f. o. b. New Orleans (net)	@7.75
Yellow clarified, f. o. b. New Orleans (net)	@7.50

Salt—	
Granulated, car lots, per ton f. o. b. Chicago, bulk	\$ 8.30
Medium, car lots, per ton, f. o. b. Chicago, bulk	9.80
Rock, car lots, per ton, f. o. b. Chicago	6.00

## DRYERS AND CONTINUOUS PRESSES



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## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

Carcass Beef.		Week ending		Cor. week,	
		Dec. 9,		1922	
Prime native steers.....	18	@20	17	@18 1/4	
Good native steers.....	17	@18	15	@16	
Medium steers.....	14	@16	12	@14	
Heifers, good.....	13	@16	12	@17	
Cows.....	8	@12	6	@10	
Hind quarters, choice.....	8	@25 1/2		@23 1/2	
Fore quarters, choice.....	15	@15		@13	
Beef Cuts.					
Steer Loin, No. 1.....	26	@44		@44	
Steer Loin, No. 2.....	20	@33		@32	
Steer Short Loin, No. 1.....	20	@47		@40	
Steer Short Loin, No. 2.....	20	@42		@40	
Steer Loin Ends (hips).....	28	@28		@30	
Steer Loin Ends, No. 2.....	27	@27		@28	
Cow Short Loin.....	12	@25	11	@20	
Cow Loin Ends (hips).....	20	@34	20	@30	
Steer Ribs, No. 1.....	12	@18	10	@16	
Steer Ribs, No. 2.....	27	@27		@24	
Cow Ribs, No. 1.....	23	@23		@22	
Cow Ribs, No. 2.....	19	@19		@18	
Cow Ribs, No. 3.....	9 1/2	@10		@9	
Steer Round, No. 1.....	14	@14		@15	
Steer Round, No. 2.....	13 1/2	@14		@14	
Steer Chucks, No. 1.....	12 1/2	@11 1/2		@11 1/2	
Steer Chucks, No. 2.....	11 1/2	@10		@10	
Cow Round.....	9	@9	11	@20	
Cow Chucks.....	7	@7	6 1/2	@8 1/2	
Steer Plates.....	9	@9		@8 1/2	
Medium Plates.....	8 1/2	@8 1/2		@8	
Briskets, No. 1.....	16	@16		@15	
Briskets, No. 2.....	12	@12		@12	
Steer Navel Ends.....	6	@6 1/2		@6 1/2	
Cow Navel Ends.....	6	@5		@5 1/2	
Fore Shanks.....	18	@22	18	@20	
Hind Shanks.....	18	@22		@20	
Rolls.....	18	@22		@20	
Strip Loin, No. 1, boneless.....	20	@20		@18	
Strip Loin, No. 2.....	15	@15		@15	
Strip Loin, No. 3.....	15	@15		@15	
Strip Loin Butts, No. 1.....	24	@24		@20	
Strip Loin Butts, No. 2.....	18	@18	12	@17	
Beef Tenderloins, No. 1.....	70	@70		@65	
Beef Tenderloins, No. 2.....	60	@60		@55	
Rump Butts.....	16	@17	18	@20	
Flank Steaks.....	17	@17		@17	
Boneless Chucks.....	8 1/2	@8 1/2	6	@8	
Shoulder Clods.....	12	@12		@13	
Hanging Tenderloins.....	8	@8		@8	
Trimnings.....	8	@8		@8	

Beef Products.		Week ending		Cor. week,	
		Dec. 9,		1922	
Brains, per lb.....	8 1/2	@10	7	@9	
Hearts.....	4	@6	4	@6	
Tongues.....	29	@30	28	@30	
Sweetbreads.....	29	@36	28	@36	
Ox-Tail, per lb.....	7	@10	7	@9	
Fresh Tripe, plain.....	4	@4		@5	
Fresh Tripe, H. C.....	6 1/2	@6 1/2		@6 1/2	
Livers.....	6	@8 1/2	9	@9	
Kidneys, per lb.....	8 1/2	@8 1/2		@9	

Veal.		Week ending		Cor. week,	
		Dec. 9,		1922	
Choice Carcass.....	16	@16 1/4	15	@16 1/4	
Good Carcass.....	10	@15	10	@14 1/4	
Good Saddle.....	18	@26	18	@25	
Good Backs.....	8	@13	10	@13	
Medium Backs.....	5	@6	4	@6	

Veal Product.		Week ending		Cor. week,	
		Dec. 9,		1922	
Brains, each.....	9	@10	7	@9	
Sweetbreads.....	43	@58	65	@68	
Calf Livers.....	33	@35	24	@30	
Lamb.					
Choice Lambs.....	25	@25	22	@24	
Choice Saddle.....	28	@28		@28	
Medium Saddle.....	26	@26		@26	
Choice Fores.....	20	@20		@24	
Medium Fores.....	18	@18		@22	
Lamb Fries, per lb.....	30	@31		@23	
Lamb Tongues.....	13	@13		@13	
Lamb Kidneys, per lb.....	13	@13		@13	

Mutton.		Week ending		Cor. week,	
		Dec. 9,		1922	
Heavy Sheep.....	8	@8		@8	
Light Sheep.....	13	@13		@14	
Heavy Saddle.....	10	@10		@10	
Light Saddle.....	16	@16		@18	
Light Fores.....	6	@7		@7	
Light Fores.....	11	@11		@10	
Mutton Legs.....	18	@18		@20	
Mutton Loin.....	10	@10		@12	
Mutton Stew.....	8	@8 1/2		@8 1/2	
Sheep Tongues, each.....	13	@13		@8	
Sheep Heads, each.....	10	@10		@10	

Fresh Pork, Etc.		Week ending		Cor. week,	
		Dec. 9,		1922	
Dressed Hogs.....	12	@12	18	@19	
Pork Loin, 8@10 lbs. avg.....	13 1/4	@13 1/4		@16	
Leaf Lard.....	13	@13		@12	
Tenderloin.....	7	@7		@10	
Spare Ribs.....	24	@24		@10 1/4	
Butts.....	12	@12		@14	
Hocks.....	12	@12		@12	
Trimnings.....	6 1/2	@6 1/2		@7 1/2	
Extra Lean Trimnings.....	8	@8		@11 1/4	
Tails.....	11	@11		@9	
Snouts.....	7 1/2	@7 1/2		@8	
Pig Feet.....	7	@7		@7	
Pig Heads.....	43	@43		@43	
Blade Bones.....	7	@7		@12 1/2	
Blade Meat.....	11 1/2	@11 1/2		@12 1/2	
Cheek Meat.....	6	@6		@6	
Hog Livers, per lb.....	4 1/2	@4 1/2		@3 1/2	
Neck Bones.....	9	@9		@13	
Skinned Shoulders.....	6	@6		@6 1/2	
Pork Hearts.....	6	@6		@8	
Pork Kidneys, per lb.....	14	@14		@17	
Pork Tongues.....	9	@9		@9	
Sin Bones.....	9	@9		@9	
Tail Bones.....	12	@12	9	@10	
Brains.....	12	@12		@12	
Back Fat.....	12 1/2	@12 1/2		@16	
Hams.....	16	@16	11 1/2	@13	
Calas.....	9	@9		@21	
Bellies.....	16	@16		@21	

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@23 1/4
Skinned hams, fancy, 16@18 lbs.....	@23 1/4
Standard regular hams, 12@14 lbs.....	@21
Picnics, 6@8 lbs.....	@13 1/2
Standard bacon, 8@12 lbs.....	@20
Standard bacon, 4@8 lbs.....	@20
Standard bacon, 12@14 lbs.....	@17 1/4
Standard bacon, strips, 6@7 lbs.....	@18 1/4
Cooked hams, choice, skin on, surplus fat off, smoked.....	@32
Cooked hams, choice, skinned, surplus fat off, smoked.....	@33
Cooked hams, choice, skinned, surplus fat off, smoked.....	@35
Picnics, skin on, surplus fat off, smoked.....	@18
Picnics, skinned, surplus fat off, smoked.....	@19
Loin roll.....	@20

## DRY SALT MEATS.

Extra short clears.....	@10
Extra short ribs.....	@10 1/4
Short clear middle, 10-lb. avg.....	@10 1/4
Clear bellies, 14@16 lbs.....	@10 1/4
Clear bellies, 18@20 lbs.....	@10 1/4
Clear bellies, 20@25 lbs.....	@10 1/4
Clear bellies, 25@30 lbs.....	@10 1/4
Rib bellies, 20@25 lbs.....	@10 1/4
Rib bellies, 10@12 lbs.....	@10 1/4
Fat backs, 12@14 lbs.....	@12
Fat backs, 14@16 lbs.....	@12 1/4
Regular plates.....	@8 1/4
Butts.....	@8 1/4

## CANNED MEATS.

	No. 1.	No. 2.	No. 6.
Corned beef.....	\$ 2.35	\$ 4.00	\$13.00
Roast beef.....	2.35	4.50	15.00
Roast mutton.....	2.40	4.75	16.50
Sliced dried beef.....	1.85	4.00	.....
Ox tongue, whole.....	.....	17.50	56.00
Langue.....	2.85	4.70	9.50
Ham, beef hash.....	1.50	2.75	4.25
Hamburger steak.....	1.50	2.25	4.25
Vienna style sausage.....	1.15	2.25	4.15
Veal loaf, medium size.....	2.00	.....	.....
Chili con carne with or without beans.....	1.25	.....	.....
Potted meats.....	.80	.....	.....

## BARRELED PORK AND BEEF.

Mess pork, regular.....	\$23.00
Family pack pork, 20 to 35 pieces.....	24.00
Family pack pork, 35 to 45 pieces.....	25.00
Clear back pork, 40 to 50 pieces.....	27.00
Clear back pork, 50 to 60 pieces.....	26.00
Clear plate pork, 20 to 35 pieces.....	23.75
Clear plate pork, 35 to 45 pieces.....	23.50
Bean pork.....	22.00
Brisket pork.....	21.00
Plate beef.....	17.50
Extra plate beef, 200-lb. barrels.....	18.50

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@21
Country style sausage, fresh, in link.....	@14
Country style sausage, fresh, in bulk.....	@13
Country style sausage, smoked.....	@13
Mixed sausage, fresh.....	@13
Frankfurts in pork casings.....	@13 1/4
Frankfurts in sheep casings.....	@16 1/4
Bologna in beef bungs, choice.....	@14 1/2
Bologna in beef middles, choice.....	@14
Bologna in cloth, paraffined, choice.....	@14
Liver sausage in hog bungs.....	@15
Liver sausage in beef rounds.....	@11
Head cheese.....	@22
New England luncheon specialty.....	@17
Liberty luncheon specialty.....	@17
Mixed luncheon specialty.....	@20
Tongue sausage.....	@15
Blood sausage.....	@14 1/2
Polish sausage.....	@14
Souse.....	@14

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@46
Cervelat, new condition, in hog bungs.....	@15
Cervelat, new condition, in beef middles.....	@15
Thuringer Cervelat.....	@20
Farmer.....	@24
Holsteiner.....	@22
B. C. Salami, choice, in hog bungs.....	@41
Milano Salami, choice, in hog bungs.....	@41
B. C. Salami, new condition.....	@20
Frisses, choice, in hog middles.....	@36
Genoa style Salami.....	@51
Peperoni.....	@29
Mortadella, new condition.....	@20
Capicola.....	@46
Italian style hams.....	@36
Virginia style hams.....	@36

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	55.00
Lamb tongues, long cut, 200-lb. bbl.....	45.00
Lamb tongues, short cut, 200-lb. bbl.....	55.00

## LARD (Unrefined).

Prime, steam, cash, tierces.....	@12.25
Prime, steam, loose.....	@11.57
Leaf, raw.....	@12.25
Neutral lard.....	@14.75

## LARD (Refined).

Pure lard, kettle rendered, per lb.....	@14.25
Pure lard, refined.....	@13.75
Compound.....	@13.00
Barrels, 1/2 over tierces; half barrels, 1/4 over tierces; tubs and pails, 10 to 80 lbs., 1/4 c to 1 c over tierces.....	.....

## OLEO OIL AND STEARINE.

Oleo oil, extra.....	@14 1/2
Oleo stock.....	@13
Prime No. 1, oleo oil.....	@12 1/2
Prime No. 2, oleo oil.....	@10 1/2
No. 3 oleo oil.....	@9 1/2
Prime oleo stearine, edible.....	@10 1/2
No. 2 oleo stearine, edible.....	@10 1/2

## TALLOW AND GREASES.

Edible tallow, under 20% acid, 35 titre.....	9 1/4 @ 9 1/4
Fancy tallow, under 20% acid, 43 titre.....	8 1/4 @ 8 1/4
..... titre.....	7 @ 7 1/4
No. 2 tallow, basis 40% f.f.a., 40 titre.....	5 @ 5 1/2
Prime oleo stearine.....	9 1/2 @ 10
Choice white grease, max. 4% acid, loose.....	9 @ 9 1/4
Chicago.....	7 @ 7 1/4
B-white grease, max. 5% acid.....	6 @ 6 1/2
Yellow grease, 10-15 f.f.a.....	6 @ 6 1/2
Yellow grease, 15-20 f.f.a.....	6 @ 6 1/2
Brown grease, 40 f.f.a.....	5 @ 5 1/2

## VEGETABLE OILS.

Cottonseed oil—White, deodorized, in bbls.....	@14 1/4
Yellow, deodorized, in bbls.....	@13 1/4
P. S. Y., soap grade, loose.....	@10 1/2
P. S. Y., loose, Chicago.....	@11 1/2
Soap stock, bbls., concn., 65% f. o. b.....	4 1/2 @ 4 1/2
Texas.....	80 @ 80
Oil, loose, per gal.....	@10 1/4
Corn oil, loose.....	@9 1/4
Soya bean oil, seller tank, f. o. b. coast.....	8 1/4 @ 8 1/4
Cocanut oil, seller tank, f. o. b. coast.....	8 1/4 @ 8 1/4

## ANIMAL OILS.

Prime lard oil.....	15	@15 1/2
Extra winter strained lard oil.....	13	@13 1/4
Extra lard oil.....	12	@12 1/2
Extra No. 1 lard oil.....	10	@10 1/2
No. 1 lard oil.....	9 1/2	@10
No. 2 lard oil.....	9	@9 1/2
Pure neatsfoot oil.....	13 1/2	@14
Extra neatsfoot oil.....	10	@10 1/4
No. 1 neatsfoot oil.....	9 1/2	@10
Acidless tallow oil.....	10 1/2	@11



# Retail Section

## Little Lessons in Meat Retailing

Thoughts for the Boss Butcher  
and His Help—Things the Retail  
Dealer Should Know and Remember

### Lesson No. 6.—Why Retailer Must be a Salesman

By Emil Schwartz, Master Butcher, Detroit, Mich.

Who's in the meat business—the retailer, the packer or the farmer?

Do you know that the farmer plays as big a part in the meat business as the packer and retailer? We must depend on the farmer as well as the packer, because the farmer is the producer of our products.

The packer is the man who delivers the finished product to your market, and the retailer is the representative of these products to the consumer. Always bear this in mind.

#### Tell the Facts—Don't Blame the Packer.

There are times when certain cuts are high, and you blame the packer for this. This is not right or just.

The consumer does not understand the situation, and it is the retailer's business to be a salesman at this time. Talk to your customer in an intelligent manner, explaining why she is paying that price for certain cuts of the carcass.

We shall have to get down to brass tacks and work together. We must co-operate with the producer and packer, as by doing so we help ourselves. Fifty per cent of the retailers are asleep, and it is time they wakened to these facts.

#### Retailer Must be a Salesman.

The retailer must be a salesman, and a keen, wide-awake, alert one.

For instance, in the months of May, June, July and August it is difficult to get rid of forequarters. This, you feel, necessitates your buying extra hind-quarters and paying a big price for them.

This is the time you should try and sell chuck steaks, thus avoiding buying hind-quarters. You know only too well that you cannot make much money buying hind-quarters; and you also know you can make money by buying straight cattle.

#### Buy Straight Cattle and Sell All.

In the winter months you can buy hind-quarters or rounds as cheaply as straight cattle, or cheaper. Through the ingenuity of your salesmen you can sell rounds as pot-roast. Push this, and you again balance your cattle, and avoid paying a high price for forequarters.

It is necessary to make a study of the situation and be on the watch all the year around.

First and foremost, a friendly feeling



should be established between the producer, packer and retailer. Upon the cooperation of these three groups depends their success.

EDITOR'S NOTE.—This is the sixth of a series of short talks by a successful retail butcher who worked his way up from a clerk to a place of leadership among the master butchers of his city of a million people. His experience and advice should be worth heeding.

Other "Lessons in Meat Retailing" will appear in future issues of THE NATIONAL PROVISIONER on this page.

#### CHEAP BEEF ROUND PRICES.

The best grades of beef rounds are now wholesaling on the Chicago market for less than at any time this year, according to John T. Russell, president of the Meat Council of Chicago. Prices have dropped more than 20 per cent since September 1, as is shown by reliable market figures.

"Inasmuch as this portion of the beef animal is used widely for steaks, stews and pot roasts," said Mr. Russell, "it is to be expected that the housewife will be quick to take advantage of the present market situation.

"It is often the case that the demand for hindquarter cuts, such as sirloin, tenderloin, and porterhouse steaks, is so great that there is a wide price difference between forequarters and hindquarters, but today rounds and some other cuts from the hindquarter are relatively low, and the spread between forequarters and hindquarters is less noticeable than it has been in the last few years."

Many customers, according to Mr. Russell, do recognize the fact that the round

is a juicy, economical cut, consisting of two-thirds lean meat and only one-sixth bone, and are taking advantage of present values.

The decrease in wholesale prices from September 1 for the various grades of rounds falls between 16 per cent and 25 per cent, Mr. Russell added.

#### LOCAL AND PERSONAL.

Otto Hass has opened a new meat market at Dawson, Pa.

The Coy Ward meat market and grocery in Carbondale, Ill., has been sold to Harry Ethernott.

Clarence O'Daniels has purchased the Griffin Meat Market in Cherokee, Ia., and will take possession at some future date.

E. J. Johnson has closed the Cold Storage meat market in Garfield, Wash., and has gone to Wenatchee, where he will open another.

C. S. and D. M. Berger have bought the Provision meat market at 716 Main avenue, Spokane, Wash.

Our Cash Market was recently opened in Prosser, Wash. by E. J. Ward.

J. A. Russell, general manager of the Grande Meat Company, LeGrande, Ore., has sold his interest to F. A. Epling.

A new meat market has been opened at 137 E. Killingsworth, Portland, Ore., by J. W. Caskey. It will be known as the Standard.

Portsmouth, Ohio, has a new meat market, recently opened by Herbert Rickey.

New equipment has been added to Bernard Marshall's meat market in Kewanee, Ill.

James Fletcher is planning to open a new meat market in Richmond, Mo.

A new meat market has been opened in the Union Pacific grocery in North Kansas City, Mo. by Charles Jackson.

A. A. Hale has sold his meat market in Alex, Okla., to W. F. Southerland.

R. T. Shearer has opened a meat department in connection with his grocery at Sapulpa, Okla.

J. W. Kaso has opened a meat market in Pueblo, Colo. in the Kermode grocery, 1401 East Eighth street.

Earl L. Pifeidower has sold Earl's meat market in Petaluma, Cal., to H. R. Palmer.

A new meat market has been opened in Burlingame, Cal., by Ben Blanck.

A meat market, known as the Hagaman & Son market, has been opened in Longview, Wash.

L. C. Williams has opened a new meat market in Calexico, Cal.

A meat market has been opened in Tulare, Cal. by Jean F. Ambert.

The Cash and Carry groceteria, Marysville, Cal. has installed a new meat market.

Daley's, Inc., have opened a new meat market in Ventura, Cal.

A. S. Pohl has opened a meat department in connection with his grocery in Richmond, Cal.

A grocery and meat market has been opened at 301 Udell street, Indianapolis, Ind., by Frank M. Mitchell.

A delicatessen and meat market has been opened at 250 E. St. Clair street, Indianapolis, Ind., by Boston-Haines.



George M. Huey has opened a meat department in connection with his grocery in Wilkes-Barre, Pa.

Welsh Bros. have opened a meat market in St. Paul, Neb.

The Ovesen & Sherwood Meat company has purchased the meat market of Jerome Calvert in Randolph, Neb.

Frank Barbec has opened a new meat market in Clarkson, Neb.

Ross Edwards has purchased the interest of J. B. Cook in the North Side Meat Market, Beaver City, Neb.

H. J. Clipson has purchased the meat market of O. E. Moorhead in Tabor, Iowa.

Jake Shoup has moved his meat business to larger quarters in Garden City, Kans.

J. A. Fland has opened his meat market in Edgerton, Kans.

B. H. Huchten has sold the Star Meat Market in Arkansas City, Kans. to Joe Ehes.

Wenzel Bros. have engaged in the meat business in Alva, Okla.

A new meat market is being opened in Claremore, Okla. by H. W. Bach and John Gill.

Dyer Bros. have opened a new meat market and grocery in Miami, Okla.

Wm. Merritt & Son have engaged in the meat business in Conklin, Mich.

The Bungalow Market has been incorporated in Portland, Ore., with a capital stock of \$4,000 by D. A. Langdon.

The Community Meat Market, Camas, Wash. was recently damaged by fire, to the extent of \$2,500.

Chas. C. Irwin has sold the C. & I. Meat Market in Yakima, Wash. to Edward Scaak and Wm. Links.

The Fountain Meat Market has been opened in Uniontown, Pa.

The Modern Meat Market has been incorporated in Los Angeles, Cal. with a capital stock of \$10,000.

Leo Soja has opened a meat market in Ashland, Ohio.

A new meat market has been opened in South Scranton, Pa. by J. E. Burke.

A. C. Campbell has opened a meat market in Mayfield, Ky.

C. H. Runger has opened a meat market in Mobridge, S. D.

Fred W. Rehfeldt has opened a meat market and grocery at 558 Massachusetts Ave., Indianapolis, Ind.

Mayer Ludin has opened a meat market at 2611 Annette street, Indianapolis, Ind.

George and Frank Ohlenkamps have sold their meat market in Hutchinson, Minn., to Walter and Lawrence Schmidt.

P. J. Williams has sold his meat business in Melrose, Minn., to Ben Laing.

The meat and grocery business of F. L. Stewart, Waseca, Minn., has been sold to S. L. Haverton and Ed. Schultz.

Pontus Anderson has bought the meat business of Charles Anderson in Ellison Bay, Wis.

Henry Libley has sold his meat business in Mazomanie, Wis., to C. R. Vogel.

C. S. Berger and D. M. Berger have purchased the Klick meat market at W. 716 Main avenue, Spokane, Wash.

J. M. Heck has opened a meat market in Santa Cruz, Cal.

The grocery and market of Joe Ballew of Weldon, Ark., was recently destroyed by fire.

Emil Hansen has sold his meat market in Deer Creek, Minn., to Clinton Smith.

John G. Wesselman and Urban Schmitt have purchased the City Meat Market from S. T. Richmond, Grand Island, Neb.



HAND FORGED ON THE ANVIL FROM DOUBLE SHEAR STEEL

**John Wilson's Butcher Knives and Steels**

1750

THE BEST THEN

Standard of the World

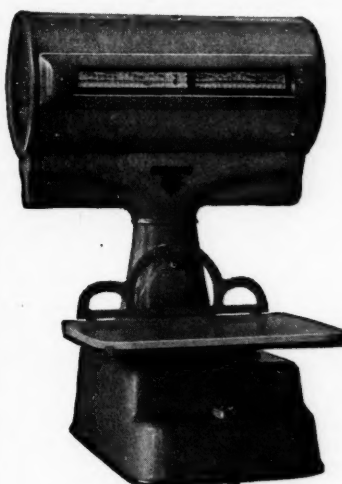
1923

THE BEST TODAY

I. WILSON, SYCAMORE STREET, SHEFFIELD, ENG.

Sole American Agents

H. BOKER & CO., Inc., NEW YORK, N. Y.



No. 10 Short Column

Same QUALITY—Same FEATURES. With electric or reflector attachment.

## BARNES SHORT COLUMN SCALES FOR REFRIGERATED COUNTERS

The Barnes Short Column is 2½ inches lower than our Regular, so that when it is set up on a refrigerated counter or any other high counter the reading line will be at the level of the merchant's eye. This does away with the disagreeable feature of having to look up at the chart or standing on a platform to be at the correct height.

**BARNES SCALE CO.**  
Detroit, Michigan

### CHICAGO RETAILERS' MEETING.

Invitation cards and letters announcing the program of the big meat trade meeting, which will be held in the Hotel La-Salle on Monday evening, December 10, at 8 p. m., were mailed last week to more than four thousand retail dealers and packers' salesmen in Chicago.

The Committee on Plans, Arrangements and Attendance of the Meat Council of Chicago has arranged a program that is sure to be of great interest to every Chicago dealer. The meeting will be held in the beautiful Grand Ballroom of the hotel, and there will be room for everyone.

The program, as previously announced, will include an interesting talk by Mr. Oscar G. Mayer; a special showing of "Behind the Breakfast Plate," an unusually entertaining government moving picture film; a complete round cutting demonstration by Mr. George Steindl, and a short talk on approved methods of preparing and cooking the round by Miss Gudrun Carlson, of the Bureau of Home Economics of the Institute of American Meat Packers. The Jubilee Singers, well-known to radio fans and others, are planning to entertain frequently during the

For Sausage Makers

**BELL'S**

Patent Parchment Lined

**SAUSAGE  
BAGS**

and

**SAUSAGE  
SEASONINGS**

For Samples and Prices, write

**THE WM. G. BELL CO.**  
BOSTON MASS.

evening and have been practicing a choice assortment of song hits just for this meeting.

# New York Section

C. T. Richardson, construction department, Swift & Company, Boston, is a visitor to the city.

J. A. McKee, law department, Armour & Company, Chicago, was in New York this week.

Among the Cudahy Packing Company visitors this week were Carl Fowler, branch house department, and J. W. Robb, transportation manager, both of Chicago.

Miss Mary Felson, of the office department of the Cudahy Packing Company in New York, was again an entertainer on the radio on Wednesday of last week.

On Saturday evening, December 15, the Wilson Fellowship Club will hold another informal dance at the main office of the company, 816 First avenue. Local talent will entertain and a buffet supper will be served.

Prices realized on Swift & Company's sales of carcass beef in New York City for week ending December 1st on shipments sold out, ranged from 10.00 cents to 21.00 cents per pound, and averaged 15.10 cents per pound.

The salesmen of the New York Butchers Dressed Meat Company gave a farewell dinner at a downtown hotel recently to Ed Rothschild. Mr. Rothschild was connected with the Joseph Stern Company and is entering an enterprise of his own. He was presented with a handsome gift.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending December 1, 1923. Meat—Manhattan, 1,844 lbs.; Brooklyn, 8 lbs.; Bronx, 141 lbs.; Queens, 185 lbs.; total, 2,178 lbs. Fish—Manhattan, 2,910 lbs.; Brooklyn, 15 lbs.; Bronx, 93 lbs.; total, 3,018 lbs. Poultry and game—Manhattan, 518 lbs.; Queens, 106 lbs.; total, 624 lbs.

## NEW YORK MEAT RALLY.

A monster rally for retail meat dealers of Greater New York was held Wednesday, December 5, at 8 p. m., at Ebling's Casino, Bronx, under the auspices of the New York Meat Council. A long list of interesting speakers kept things moving briskly from 8 o'clock till midnight. Among them were George Kramer, president of the New York Meat Council; B. F. McCarthy, of the Bureau of Agricultural Economics; D. W. Martin, assistant secretary of the National Association of Meat Councils, Chicago; Pendleton Dudley, secretary of the New York Meat Council; Moe Loeb, president of the New York State Master Butchers Association; Albert Rosen, Fred Hirsch and Fred Deitz, the last three of whom are closely connected with the constructive activities of the retailers in New York. This rally was the first of a series of educational meetings under the guidance of the New York Meat Council. Subsequent rallies will be held in the various boroughs of the city.

## NEW YORK MASTER BUTCHERS.

A very interesting and enthusiastic meeting of Ye Olde New York Branch, United Master Butchers of America, with an excellent attendance on Tuesday evening, was probably due to the educational subject which is attracting so much attention.

Of the various committee reports, the one on the ball showed that much prestige had been regained by the recent dinner at the Commodore. Moe Loeb moved that during 1924, probably in November, another dinner dance be given in the same hotel to celebrate the thirtieth anniversary of this branch. A motion was made that Belmont Bloch be the chairman for the celebration, owing to the success of the last event.

Four new members—Steve Haichert, Philip Hoffert, H. Loeb and J. Wilson—were elected to membership, and J. Westfield and Charles Plath were initiated. Charles Lewis, who has been appointed chairman of the retail division of the Red Cross Drive for New York City, reported progress. Charles Schuck, state treasurer, was a visitor and gave a very interesting talk on plans for organization up state after the holidays, which would be taken up in detail at a meeting of the executive board early in January, probably in New York.

The ham demonstration was the next item for discussion, and great enthusiasm was shown in this. The idea was to determine the best way to cut a ham, and which to use, skinned back or regular.

The opinion of the members was to the effect that the price being equal, a regular smoked ham, weighing from 16 to 14 pounds, is the best to slice, where the retailer is able to use both ends. But where it is difficult to use the ends a skinned back is preferable. It was also stated that the regular ham gives the best table service.

In making the test one ham was cut up and the following percentages were arrived at: The butt end was 23 per cent of the total weight, the saleable slices were 54 per cent, and the shank 23 per cent.

The members were very much interested in the demonstration and the various experiences given. Charles Schuck, E. Collin and I. Bloch gave some very interesting talks on their experiences of the best way of cutting a ham, and much valuable information was disseminated. Rudy Arndt was the official demonstrator. Taken all in all, it was a real live meeting.

## CLEVELAND RETAILERS ELECT.

The Cleveland Retail Meat Dealers Association elected officers for the ensuing year at its meeting on December 3rd. Charles M. Kroh was re-elected president. Art Wells was elected first vice president and Alfred Brew second vice president.

Secretary Fred A. Hecht created a sensation by his "call down" of the members for their failure to take an interest in the serious things of the business, seeming to prefer entertainments and good times to educational meetings and efforts to improve the trade. After he had finished he was re-elected secretary with a whoop, and although he did not want the office he took it, warning the members that he would be on their trail, and if they did not toe the scratch they would hear from him.

Retailers who witnessed the proceedings admitted that everything Hecht said was true, and that butchers had this "call-down" coming to them.

## PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, December 5, 1923.—Whole-sale prices on green and sweet pickled pork cuts: Pork loins, 17@18c; green ham, 8-10 lbs., 17c; 10-12 lbs., 16½c; 12-14 lbs., 15½c; green clear bellies, 6-8 lbs., 13c; 8-10 lbs., 13c; 10-12 lbs., 12½c; 12-14 lbs., 12c; green rib bellies, 10-12 lbs., 12c; 12-14 lbs., 12c; sweet pickled clear bellies, 6-8 lbs., 11½c; 8-10 lbs., 11½@12c; 10-12 lbs., 12c; 12-14 lbs., 11½c; sweet pickled rib bellies, 10-12 lbs., 12c; 12-14 lbs., 11c; sweet pickled hams, 8-10 lbs., 17½c; 10-12 lbs., 17c; 12-14 lbs., 16½c; dressed hogs, 11½c; city steam lard, 12½@½c; Compound, 13¼c.

## DEATH OF GUSTAV BISCHOFF.

(Continued from page 28.)

any time or place, Gus carried himself with a dignity and yet a simplicity that any man might envy.

"He was a student of the problems of the industry. His practical experience covered an earlier period as a retailer of meats, and then a gradual and general training in larger problems under his dad, as he loved to call him. No man listened more intently to or absorbed more from the experiences or advice of others, and no man was more free to pass along to others his experience and theories.

"He made up his mind about his problems based upon hard personal application and thought about them, and when once he had decided he was very firm in his convictions, and carried them out forcefully and decisively. The industry generally respected his views and opinions, and he was sought eagerly in council by men throughout the trade.

"Chief of a great business, successful, resourceful, clean, straight, honorable—Gus Bischoff was a big, upstanding, regular fellow, who made this world a better place in which to live."

## A Tribute from Herrick.

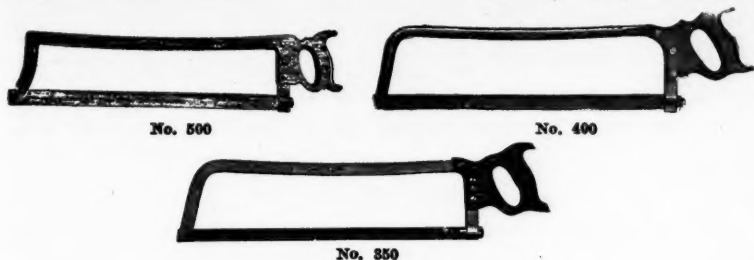
President Charles E. Herrick of the Institute of American Meat Packers, and vice president of the Brennan Packing Company, wrote as follows:

"The sad news of the death of Mr. Gustav Bischoff, Jr., comes as a blow to our organization here, and following so closely that of his father, we are thus suffering a double loss.

"It has been my pleasure to work on various committees with both father and son on many occasions, and therefore I feel especially qualified to bear witness to the helpful influence which they have always exerted in our organization. I counted them both as my personal friends, and have always received, as in fact every one else had done, the most kind, courteous and considerate treatment at their hands. Their genial disposition, and their consideration for the views and interests of others, have always won them a warm place in the industry.

"To the one who has just gone the industry had acknowledged its debt on various occasions. I note that he was vice president of the old American Meat Packers' Association in 1917; also that he was director and member of the executive committee of the present organization from 1919 to 1922, and was elected vice president for the years 1922 and 1923. This is of itself testimony not only to the ability and kindly spirit of helpfulness, but





USING

## CHATILLON BUTCHER SAWS

for cutting bones does not exactly make that work a pleasure but it gives the butcher a feeling of satisfaction to know that every bit of energy is transferred to cutting, rather than to balancing a poorly designed tool.

Chatillon Butcher Saws give universal satisfaction wherever they are used.

Your supply house sells Chatillon Butcher Saws.

**JOHN CHATILLON & SONS**

Established 1835

Manufacturers of Scales and Butchers' Supplies

85-99 Cliff Street

New York City, N. Y.

also a recognition of these qualifications on the part of his fellow-packers.

"Will you kindly extend to his family on behalf of the Institute and its entire membership our expressions of sympathy, our grateful recognition of the help which he has been to us, and our testimony of the loss which we have all thus sustained."

### A Telegram from "Barry."

The following telegram came to THE NATIONAL PROVISIONER from W. Barry Cassell of Baltimore:

"Respected for high character, admired for great ability, and liked or loved as to the degree of association or intimacy, the going of 'Gussie' Bischoff is a deep personal loss to scores who were proud to count themselves friends. Strong and reliant as he lived, so he bravely died, with words of cheer and promise for the loved ones he left."

### He Was a Real Man.

Major E. L. Roy, of Cross, Roy & Saunders, Chicago, gave the following statement to THE NATIONAL PROVISIONER:

"It is not possible, because no words are adequate, to express fully the sense of loss experienced by me as one of the many who called Gustav Bischoff, Jr., his friend.

"He was one of the very few busy, successful men of whom it could be said, and said truthfully, that he was invariably kindly and always a man in the fullest sense of the word.

"There was no quibbling in his make-up; a matter was either right or wrong with him, and he always chose the former.

"I knew him well for many years and I have experienced a loss that can never be made up."

### A Tribute from John Hall.

In his tribute to his old friend and associate John W. Hall of Chicago said:

"Jesus said: 'A little while and the world beholdeth me no more. But I shall be alive, and ye shall be alive, also.' When mankind has reached its loftiest summits, its greatest representatives peering into the future have cried, 'The grave is not the end. Tho' a man die, yet shall he live.' The ancients had a saying, 'Of the dead nothing but what is good.' Of Gustav Bischoff, Jr., nothing could rightly be said but what is good and true.

"As a man, one of nature's noblemen, it's only the simple truth to say he had a most lovable character blended with a disposition of unusual force. His problems were faced unflinchingly and with an unflinching sense of honor. He aimed never to gain at the cost of others. His judgment was excellent and his sturdy integrity, coupled with his rugged honesty, will long be remembered.

"His loss to the packinghouse world is irreparable. A life containing much of value performed, more of value in prospect, ended at a time when thick clustered the blossoms which gave promise of abundant and rich fruition.

"With lofty ideals, Gus had a simplicity and sincerity of character and a devotion to principle which made him that splendid type which combines popularity with leadership.

"In our circles there never was a better loved man. We all knew him so well. His actions and conduct and personality have left a picture upon our hearts which the word painting of the most eloquent cannot equal. Gus has passed on, but his spirit lives and breathes an inspiration to us all. Whenever we think of a true husband and devoted father, a loyal friend, one who stood for the best and noblest, there will rise before us Gustav Bischoff, Jr. We have sustained a loss which will be only softly lightened by his sweet memory.

"Gustav Bischoff, hail and farewell! Your life is a benediction. I like to remember the words of Henry Ward Beecher: 'We sleep, but the loom of our life never stops and the pattern which was weaving when the sun went down is weaving when it comes up to morrow.' As one of my dearest friends, I'll never forget the wonderful goodness of Gus. To his sorrowing family, may they be comforted in spirit by the steadfast faith that parting in this world is but for a time only, and that eternity holds forth the promise of a blessed reunion."

This is the tribute of Asa Davidson, head of the Davidson Commission Co.:

"It is with profound sorrow that we learn of the death of our genial and amiable friend, Gustav Bischoff, Jr. We shall always miss his kindly smile, ever present even under the severest strains of business.

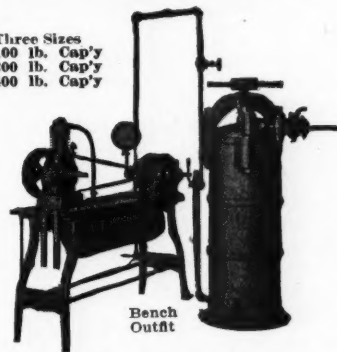
Gus was always a welcome guest. His charming personality and pleasing ways made his presence a pleasure.

"He was square, honest and upright in

## 13 Years Service Without A Cent of Expense

See Letter Below

Three Sizes  
100 lb. Cap'y  
200 lb. Cap'y  
400 lb. Cap'y



The Randall Air Stuffer  
Write for Catalogue

**VAN PELT & CO.**

High Grade Country Sausages, Scrapple and Lard

PHILADELPHIA, PA.

Patented

No. 81 1923

R. T. Randall to  
The Air  
Stuffer

I am sure to your honor of  
the 2nd of May.  
The purchase of your improved  
air stuffer is a great help and used  
it continuously since then and you  
who are perfect in work and of your  
sincerity and devotion. This stuffer has  
this length of time without a single  
expense, and the best of the flange  
and more improved.

It has without expense the  
lowest improved air stuffer and  
the best buy in the market today.  
Yours truly,  
R. T. Randall

Manufactured by

**R. T. RANDALL & CO., Philadelphia, Pa.**

Sausage Room Specialists

Complete Equipment for Provision Plants  
700 1/4

Jos. Himmelsbach, M. E. Otto S. Schlich, C. E.

**Himmelsbach & Schlich**

ENGINEERS AND ARCHITECTS  
Specializing in Packing Houses, Abattoirs, Ice Making and Refrigerating Plants, Lard and Fat Rendering Plants, Oil Refineries.

136 Liberty Street

NEW YORK

all his business dealings. He was devoted to his business, which prospered under his careful guidance and discreet methods. Even under these arduous cares he managed to absolve himself sufficiently to take an active part in his church, and mingle with his family, where he was known as a devoted husband and father. "It is because of these admirable qualities that Gus leaves such a host of friends, and although he may have passed from our midst, the loving memories which characterize him will live with us forever."

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium and heavy.....	8.50@ 9.35
Cows, canners and cutters.....	1.25@ 2.00
Bulls, bologna.....	3.50@ 4.75

## LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	14.25@14.50
Calves, veal, common to medium.....	8.50@12.75
Calves, veal, culls, per 100 lbs.....	6.50@ 8.00

## LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	14.00@14.25
Sheep, ewes, prime, 100 lbs.....	6.25@ 6.50
Sheep, ewes, common to good, 100 lbs.....	3.25@ 6.00

## LIVE HOGS.

Hogs, heavy.....	6.95@7.45
Hogs, medium.....	7.55@7.70
Hogs, 140 lbs.....	7.55@7.70
Pigs, under 70 lbs.....	6.45@6.95
Roughs.....	5.45@5.95

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy.....	.20	@21
Choice, native, light.....	.20	@21
Native, common to fair.....	.16	@19

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	.17	@19
Native choice yearlings, 400@600 lbs.....	.20	@21
Western steers, 600@800 lbs.....	.14	@18
Texas steers, 400@600 lbs.....	.11	@15
Good to choice heifers.....	.17	@18½
Choice cows.....	.11	@12
Common to fair cows.....	.8½	@10
Fresh bologna bulls.....	8	@ 8½

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@23	24 @26
No. 2 ribs.....	@19	20 @23
No. 3 ribs.....	@13	16 @19
No. 1 loins.....	@32	30 @32
No. 2 loins.....	@23	26 @29
No. 3 loins.....	@13	22 @25
No. 1 hinds and ribs.....	26 @28	20 @26
No. 2 hinds and ribs.....	23 @24	17 @19
No. 3 hinds and ribs.....	19 @20	13 @16
No. 1 rounds.....	21 @22	15 @16
No. 2 rounds.....	14 @15	12 @14
No. 3 rounds.....	13 @14	12 @13
No. 1 chucks.....	14 @15	16 @17
No. 2 chucks.....	14 @15	14 @15
No. 3 chucks.....	7 @ 8	12 @13
Bolognas.....	@ 8	8 @ 9½
Rolls, reg., 6@8 lbs. avg.....	22 @23	
Rolls, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	60 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

## DRESSED CALVES.

Prime.....	21 @22
Choice.....	10 @20
Good.....	17 @18
Medium.....	14 @16
Common.....	10 @15

## DRESSED HOGS.

Hogs, heavy.....	@10½
Hogs, 180 lbs.....	@10½
Hogs, 160 lbs.....	@11
Hogs, 140 lbs.....	@11½
Pigs, 80 lbs.....	@11½

## DRESSED SHEEP AND LAMBS.

Lambs, choice spring.....	25 @27
Lambs, poor grade.....	18 @24
Sheep, choice.....	15 @17
Sheep, medium to good.....	12 @14
Sheep, culls.....	9 @11

## SMOKED MEATS.

Hams, 8@10 lbs. avg.....	22 @23
Hams, 10@12 lbs. avg.....	21 @22
Hams, 12@14 lbs. avg.....	20 @21
Picnics, 4@6 lbs. avg.....	13 @14
Picnics, 6@8 lbs. avg.....	12 @13
Rollettes, 6@8 lbs. avg.....	14 @15
Beef tongue, light.....	35 @40
Beef tongue, heavy.....	43 @45
Bacon, boneless, Western.....	22 @23
Bacon, boneless, city.....	22 @23
Pickled beilles, 10@12 lbs. avg.....	16 @17

## FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs. avg.14	@15
Fresh pork tenderloins.....	@45
Frozen pork loins, 10@12 lbs. avg.....	@15
Frozen pork tenderloins.....	@40
Shoulders, city, 10@12 lbs. avg.....	@12
Shoulders, Western, 10@12 lbs. avg.....	@11
Butts, boneless, Western.....	@15
Butts, regular, Western.....	@12
Fresh hams, city, 8@10 lbs. avg.....	@18
Fresh hams, Western, 10@12 lbs. avg.....	@17
Fresh picnic hams, Western, 6@8 lbs. avg.11	@12
Extra lean pork trimmings.....	@13
Regular pork trimmings, 50% lean.....	@10
Fresh spare ribs.....	@11
Raw leaf lard.....	@15

## FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, L. C. trim'd.....	@38c	a pound
Calves, heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@60c	a pound
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@23c	a pound
Oxtails.....	@16c	each
Hearts, beef.....	@ 7c	a pound
Beef hanging tenders.....	@22c	a pound
Lamb fries.....	@10c	a pair

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 to 65 lbs. to dozen, lb.....	@29
Western, 48 to 54 lbs. to dozen, lb.....	@27
Western, 43 to 47 lbs. to dozen, lb.....	@26
Western, 36 to 42 lbs. to dozen, lb.....	@26
Western, 31 to 35 lbs. to dozen, lb.....	@26
Fowls—Fresh—dry packed, corn fed—12 to box.	
Western, 60 to 65 lbs. to dozen, lb.....	@27
Western, 48 to 54 lbs. to dozen, lb.....	@25
Western, 43 to 47 lbs. to dozen, lb.....	@23
Western, 36 to 42 lbs. to dozen, lb.....	@24
Western, 31 to 35 lbs. to dozen, lb.....	@22
Fowls—Fresh—dry packed, corn fed—barrels.	
Western, dry packed, 5 lbs. and over, lb.19	@22
Western, dry packed, 4½ lbs. each, lb.18	@21
Western, dry packed, 3½ lbs. each lb.15	@18
Western, dry packed, 3 lbs. and under, lb.15	@15
Old Cocks—Ice—dry packed—boxes or bbls.	
Western, dry picked, boxes.....	@16
Western, scalded, bbls.....	@15
Ducks—	
Long Island, per lb., bbls.....	@28
Squabs—	
White, 12 lbs. to dozen, per dozen.....	\$9.00@ 9.50
White, 10 lbs. to dozen, per dozen.....	7.00@ 7.50
Culls, per doz.....	1.00@ 1.50

## LIVE POULTRY.

Broilers, via express.....	.....
Old roosters, via freight.....	.....
Ducks, Western, via freight.....	.....
Turkeys, fancy selected, via express.....	35@37
Geese, via express.....	22@24
Pigeons, per pair, via freight or express.....	@40
Guineas, per pair, via freight or express.....	@90

## BUTTER.

Creamery, extra (92 score).....	54 @54½
Creamery, firsts.....	51 @53½
Creamery, seconds.....	44 @49½
Creamery, lower grades.....	41 @43

## EGGS.

Fresh, gathered, extra fancy, per doz.....	.63 @.67
Fresh gathered, extra firsts.....	.58 @.62
Fresh gathered, firsts.....	.52 @.57
Fresh gathered, checks, fair to choice, dry.25	@.29

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	15	18
Pepper, Sing., black.....	11	14
Pepper red.....	17	21
Allspice.....	6	9
Cinnamon.....	12	16
Coriander.....	10	13
Cloves.....	37	42
Ginger.....	21	24
Mace.....	60	65

## BUTCHER'S FAT.

Shop fat.....	@ 2½
Breast fat.....	@ 4
Edible suet.....	@ 5½
Cond. suet.....	@ 4½
Bones.....	@25

## GREEN CALFSKINS.

	5-9 9½-12½	12½-14	14-18	18 up.
Prime No. 1 veals. 19	2.15	2.35	2.50	3.35
Prime No. 2 veals. 17	1.95	2.10	2.25	3.10
Buttermilk No. 1. 16	1.80	2.00	2.15	...
Buttermilk No. 2. 14	1.00	1.75	1.90	...
Branded, grubby. 11	1.20	1.35	1.50	1.90
No. 3.....	At value			

## CURING MATERIALS.

	Bags.	Bbls.	per lb.
In lots of less than 25 bbls.:			
Double refined saltpetre, granulated.....	6%	6%	6%
Double refined saltpetre, small crystals.....	7%	7%	7%
Double refined nitrate soda, granulated.....	4½	4½	4½
Double refined nitrate soda, crystals.....	5½	5½	5½
In 25 barrel lots:			
Double refined saltpetre, granulated.....	6%	6%	6%
Double refined saltpetre, small crystals.....	7%	7%	7%
Double refined nitrate soda, granulated.....	4½	4½	4½
Double refined nitrate soda, crystals.....	5½	5	5
Carload lots:			
Double refined nitrate of soda, granulated 4½	4½		
Double refined nitrate of soda, crystals. 5	4½		

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	175.00@195.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	115.00@120.00
Black hoofs, per ton.....	40.00@ 50.00
Striped hoofs, per ton.....	40.00@ 50.00
White hoofs, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	@140.00
Horns, avg. 7½ oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.....	200.00@225.00

## FERTILIZER MATERIALS.

### BASIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, f. o. b works, per 100 lbs.....	@ 2.90
Ammonium sulphate, double bags, per 100 lbs., f. a. s., New York.....	@ 2.95
Blood, dried, 15-16% per unit.....	@ 4.20
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f. o. b. fish factory	4.20 and 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. fish factory.	3.50 and 50c
Soda nitrate, in bags, 100 lbs., spot.	@ 2.52
Soda nitrate, in bags, futures.....	2.52 @ 2.57
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	3.75 and 10c
Tankage, unground, 9-10% ammonia	3.15 and 10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags per ton.....	@31.00
Bone meal, raw, 4½ and 50 bags per ton.....	@35.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@ 8.00
Potash.	
Kalnit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@10.25
Muriate in bags, basis 80% per ton.	@32.75
Sulphate, in bags, basis 90%, per ton	@42.00

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of November 23 to November 29, 1923:

	23.	24.	25.	26.	27.	28.	29.
Chicago.....	50½	51	51½	51½	51½	51½	Holiday
New York.....	52½	52½	53	53½	53½	53½	"
Boston.....	51½	51½	51½	51½	51½	51½	"
Philadelphia.....	53	53½	53	53	54	54	"

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	23.	24.	25.	26.	27.	28.	29.
47@47½	47½	47½	48	48	48	48	Holiday

### Receipts of butter by cities (tubs).

	This week.	Last week.	Last year.	Since Jan. 1, 1923.	1922.
Chicago.....	26,624	24,924	20,642	2,787,571	2,652,029
New York.....	25,026	39,521	29,735	3,118,225	3,068,356
Boston.....	5,786	8,293	8,714	1,124,297	1,085,532
Philadelphia.....	2,644	8,985	7,867	840,743	807,178

Total.....60,080 81,723 66,458 7,879,836 7,643,095

### Cold storage movement (lbs.)

	Into storage.	Out of storage.	On hand Nov. 30, 1922.	Cor. day of week, 1922.
Chicago.....	23,966	255,690	7,399,014	12,769,469
New York.....	49,800	323,118	8,054,808	6,460,098
Boston.....	37,969	176,054	7,462,323	7,439,145
Philadelphia.....	14,927	65,641	2,484,341	890,557
Total.....	126,662	819,503	25,400,486	27,559,269



1